

HOUSEHOLD TREASURE.

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DRUGGIST,

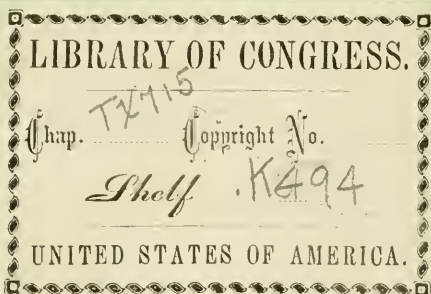
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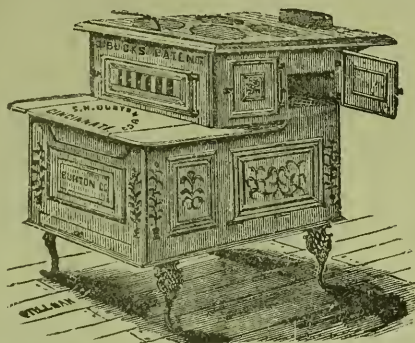
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THE

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Compiled from Recipes gathered from

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TO THE—

"CREATURE COMFORTS OF THE INNER MAN."

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INDEX.

	Page.
Bread,	5
Graham Department,	14
Remarks on Fish, Meats and Vegetables,.....	18
Poultry and Game,.. ..	19
Vegetables,.....	20
Made Dishes,	22
Soups,	31
Sauces for Meat or Fish,	35
Vegetables,	37
Pies,	42
Puddings,	47
Custards, Creams and Varieties,	58
Ice Cream,.....	63
Sweet Dishes,	65
Table of Weights and Measures,...	68
Icing for Cake,	69
Cake,	71
Preserves and Jellies,	91
Drinks,	98
Pickles,	101
Dishes for the Sick,	111
A Few Common Remedies for Sickness,	114
A List of Plain Dinners and Breakfasts,.....	116
Sundries,...	120
Hints that have been given by Experienced Housekeepers,.....	130

PREFACE.

THE first edition of the Household Treasure was launched into being, with no expectation that another would be needed ; but it has met with such unexpected favor that the second is sent forth, with the hope that it will meet as favorable a reception as the first, and that they will indeed prove treasures in many households. It can hardly fail to be successful in meeting the wants of many, in that the information it contains is such as has been "weighed in the balance and (not) found wanting." It was specially requested, when the work was commenced, that it might be a book that would be of service to novices in the art of attending to the "creature comforts of the inner man," and it has been the endeavor to make it such. In some instances, directions have been given so minutely that experienced housewives might say, "that is unnecessary. Every one knows that." But it is a lamentable fact, that many take upon themselves the care of a household, without any practical knowledge of the duties of the position. It is comely to look upon from the outside, but when once within the complicated machinery, the multiplicity of wheels to be set in motion, convinces one of the necessity of a knowledge of what to do and when to do it. This work does not pretend to be perfect in every part. Far from it. There will be, as in everything human, room for criticism. It is however, plain, practical and sensible, as far as it goes. Thanks are due to those who have so kindly and promptly responded to the request for information desired. Some things were sent with no name attached. So, although such may be found with no "voucher" for them, you may feel sure that they have all been tested. We think the inserted blank leaves will meet the approbation of friends, as new receipts are constantly being obtained, which it is desirable to have a place for. "A place for everything and everything in its place," should be the motto of every practical housewife.

L. A. K.

Bread.

Bread should be mixed as soft as it can be handled. It will rise sooner and be lighter, more digestible, and keep fresh much longer. Let it rise in a moderately warm place and away from the cold. If it becomes sour, add a little soda or saleratus, dissolved in hot water, and work it in well. Is better if you can get along without it, however. Knead well and faithfully. Have a moderate oven with a steady fire. A tin box is best to keep it in. When it is taken out of the oven hot, do not set it flat on the table, as it acquires a bad taste from the wood if you do. Set it on the end till cool. If it has a thick, hard crust, first wrap it with a wet cloth and put a dry one over it, and let it sweat until it becomes soft. In summer, bread should be mixed with cold water; in damp weather, the water should be tepid, and in cold weather quite warm. If the yeast is new, a smaller quantity will make the bread rise.

Directions for Mixing.

The day previous to baking the bread, (in winter in the morning, summer at noon,) boil four potatoes soft, pour off the water, mash through a colander, add one pint of water, when lukewarm, add about one quart of flour and one pint of yeast. Beat until smooth. Cover and set in a warm sheltered place to rise. Beat down occasionally, say once in a half hour, especially at bed time. Early in the morning add one pint of water (summer cold, in winter lukewarm) and one quart of flour. Beat smooth and set to rise. When risen, take flour sufficient for four small loaves, work well, shoving in the thumb and pounding with the fist. Work for thirty minutes, then cover and set to rise. In about one and a half hours it will be ready to work again, which do quite lightly, and give about fifteen or twenty minutes more for rising. Make it into loaves and set it to rise until light. Small loaves will bake in about one-half of an hour.—[Mrs. Jesse L. Williams.

Potato Yeast that will Keep a Year.

Nine pints of water, six good sized potatoes, one tea cup of white sugar, one of salt, one of hops, pressed down full, and one of flour ; peel the potatoes, tie the hops in a small bag, and with the cup of salt boil in the nine pints of water until the potatoes are cooked, then take them out and mash fine ; put the sugar and flour with them, then pour on the hop water, being careful to have the flour without lumps first ; then place the whole again over the fire and boil five or ten minutes, stirring all the while to prevent scorching, as that would spoil it ; pour into a stone jar, and when blood warm add a pint of yeast. Keep warm until raised, then stir in a large spoonful of ground ginger, (this prevents mold ;) keep in a cool dry place. One teacupful is sufficient for three or four good sized loaves of bread. Always stir in the yeast thoroughly before taking out for use. Make your sponge for bread in the usual way, using a little potato in it, and be sure *never to allow it to become chilled*, as this yeast requires to be kept warm while raising. Always reserve a pint of the yeast to start with.—[Mrs. Charles D. Bond, Mrs. Stephen Bond.]

Potato Yeast.

Boil potatoes soft, mash them, and add as much water as will make them of the consistency of common yeast. While the potatoes are warm put in one-half teacup of molasses and two table-spoons of yeast. Let it stand near the fire till done fermenting, when it will be fit for use.

Potato Yeast.

Boil twelve large potatoes, which have been peeled, in one gallon of water, till soft, with one large handful of hops, one cup of sugar, and one of salt. When cool add one dried yeast cake or one cup of soft yeast. One cup of this will raise three loaves of bread.—[Mrs. O. B. Laurence.]

Hop Yeast.

Boil a handful of hops in two quarts of water ; strain and pour the liquor, hot, upon one-half teacup of wheat flour. When about lukewarm add a teacup of yeast. Let it ferment, when it can be bottled and ready for use.

Brown Bread.

Three cups of corn meal, two of rye meal, one of molasses, little more than one-half teaspoonful soda, and a little salt. Mix soft. Steam from two to three hours, then set in the oven to dry off.—[Mrs. Will Joslin.

Brown Bread.

Two and a half cups corn meal, two and a half of sweet milk, scalded and poured over the meal. Stir it. Two and a half cups of flour, Graham, if preferred, one and a half of sour milk, two-thirds of molasses, and one large teaspoonful of soda. Steam two hours and bake slowly one hour.—[Mrs. J. B. Fairbank.

Brown Bread.

One pint sifted Indian meal, one of either rye, Graham or fine flour, one pint of sour milk, one-half cup molasses, and one good teaspoonful of soda. Steam two and bake in a moderate oven one-half hour.—[Mrs. Nelly Matoon.

Boston Brown Bread.

One quart of nice yellow corn meal, one of flour, either rye or fine, one cup Orleans molasses, one large teaspoonful soda, one quart of lukewarm water. Can be baked as soon as mixed, and does not hurt it to stand a little while. Bake from three to four hours in an earthen crock, with moderate heat. If not eaten when warm, is nicer steamed before placing upon the table.—[Mrs. B. H. Kimball.

Breakfast Rolls (Splendid.)

Three pints of flour, one large tablespoonful of butter, rub well through one pint of milk, boiled; let it cool, then mix with the flour one tablespoonful of sugar, a little salt, one teacup of bakers' yeast; *beat well with a knife*; let it stand till morning; beat again with a knife; flour the board, roll out and cut with a cutter; fold over with a small piece of butter; let them rise and bake quick.—[Mrs. N. B. Young.

Royal Baking Powder will give you entire satisfaction.

Parker House Rolls.

Two quarts of flour, one pint of milk, two tablespoonfuls of butter, two of sugar, one cup of yeast and a little salt. Put the flour into a large bowl and make a hole in the middle. Scald the milk; put the butter into it, then add the other ingredients. When cool pour it into the hole in the flour. Let it stand without stirring for six or eight hours. Then knead and let it rise again; then make the rolls and let them rise again. To make the rolls, cut out with a tumbler, butter the top and then turn it over and fold like an omelet.—[Mrs. John Hough, Miss Mary Hanks, Miss Emma Hardy.]

French Rolls.

One quart of warm sweet milk, one tablespoonful of butter, one egg, take flour enough to make a thick sponge, and one-half tea cup of hop yeast. When light add flour enough to make a soft dough; let it rise, then roll out and cut with a biscuit cutter, rise again, and just before putting them in the oven cut deeply across with a knife. Bake quickly.—[Mrs. John Cochrane.]

German Puffs.

One pint of milk, one pound of flour, piece of butter the size of a walnut, four eggs and a little salt. Separate the eggs, beat the yolks till thick, warm the milk, and add the butter; when cool stir in the yolks, put in the flour by degrees, whisk the whites and stir in lightly. Bake one half an hour in buttered cups. To be eaten with cream and sugar or a very rich sauce.—[Mrs. C. M. Dawson.]

Bunns.

Two cups of milk, one half of sugar, one half of yeast, and flour enough to make a thin batter. Let it rise over night, then add one half cup of sugar, one half of butter, one half teaspoonful of soda, essence of lemon, and currants, if wished. Make thin as possible and handle. Roll out about an inch thick; cut in cakes; then rise again before baking. If, when you cut and put them into the pan you rub the sides with melted butter, they will bake apart nicely. Wash the top with the white of an egg and sugar.—[Mrs. Etta Joslyn, "Mignon."]

Your Biscuit are delicious when made with Royal Baking Powder.

Kentucky Biscuit (Very Nice.)

Three desertspoonfuls of lard or butter, one of salt, one pint of water, and four and a half pints of flour. Pound for one hour, till they become very light. Cut about one inch thick. Bake in an oven as hot as for bread from twenty to twenty-five minutes.—[Mrs. Sol. D. Bash.

Whortleberry Bread.

One quart of flour, two teaspoonfuls of cream tartar, one-half cup of sugar, three-quarters quart of berries, one teaspoonful of soda dissolved in milk, (if water put a little butter in,) and flour enough to make as stiff as cream tartar biscuits.—[Miss Sadie Kimball.

Charlotte's Rusks.

One pint of milk, two cups of sugar, three eggs, one half cup of shortening, a little salt, and one cup of home made yeast, (not quite so much of brewer's.) Make up at night, stiff as bread. In the morning make out in small biscuit. Let it rise and bake. Frost if you like.—[Mrs. I. G. Kimball.

Drop Cakes.

One pint of flour, one of milk, and three eggs, well beaten together. Bake in cups or "roll pans" one half hour or longer.—[Sadie K——.

Gems.

One pint sweet milk, one egg, well beaten, and a little salt. Mix them as fritters. Bake quick in small moulds. Serve hot, rolled in napkins.—[Mrs. N. B. Young, Mrs. Will Stockbridge.

Gems.

One pint of flour, one teaspoonful of baking powder, a little salt, and one tablespoonful of part butter and lard ; mix soft, with milk or water. Have the "gem pans" hot, greased well, and bake immediately in a hot oven.—[Mrs. J. B. Morse.

Corn Gems.

One pint each of corn meal and water, one egg, one teaspoonful of baking powder and a little salt.—[Mrs. J. B. Morse.

The Best Puddings can only be made with Royal Baking Powder.

Muffins.

One quart milk, two eggs, and one tablespoonful of butter. Make stiff and put in a spoonful of good yeast. Mix at night; bake in the morning.—[Mrs. Laura Hyde, Miss Laura K——.

Muffins Mixed with Water.

Two eggs, four tablespoonfuls of sugar, two heaping tablespoonfuls of melted butter, three teaspoonfuls of Royal Baking Powder, one quart of flour, and water enough to make as stiff as sponge cake. Bake in gem pans, heated and greased well, or muffin rings.—[Miss Mollie Kimball.

Waffles.

One quart of sour cream, four eggs, one half teaspoonful of soda and flour enough to be as thick as batter cakes. Sour milk can be used if cream is scarce by putting in a piece of butter the size of an egg.—[Mrs. G. C. Hewes.

Waffles.

One quart of milk, one of flour, four eggs beaten separately, three tablespoonfuls of butter and one teaspoonful of baking powder.—[Mrs. Dr. Woodworth.

Waffles.

One quart sour milk, four eggs, butter the size of an egg, a level teaspoonful of soda, and a little salt. Beat the yolks of the eggs and butter together; then add milk and salt; then flour sufficient for a stiff batter; dissolve the soda in a little water and add; stir in gently the well beaten whites; pour in the hot side of the iron and turn on to the other side.—[Mrs. Jesse L. Williams.

Pop Overs.

Two cups of milk, two of flour, four eggs and a small piece of butter. Make the consistency of griddle cakes. Bake in a quick oven, twenty minutes, in cups or gem pans previously heated.—[Mrs. Henry Little.

Soda Biscuit.

One pint sweet milk, one quart of flour, two teaspoonfuls cream tartar, one of soda, salt and a little shortening.

Buckwheat Cakes made in 5 minutes with Royal Baking Powder.

Breakfast Cakes.

Two cups of flour, one of corn meal, two of sweet milk, one half of sugar, two eggs, well beaten, and two teaspoonfuls of baking powder. Bake in muffin rings or gem pans; a large tablespoonful in each apartment.—[Mrs. Will Stockbridge.

Breakfast Johnny Cake.

Mix over night, eight tablespoonfuls of fine yellow Indian meal with two of wheat flour, one of corn starch, a teaspoonful of salt, and water enough to wet thoroughly, (milk if you have it). In the morning add one egg, one teaspoonful of soda, one tablespoonful of sugar, and one of melted butter. Beat well and bake immediately in a hot oven.—[Laura K.—.

Johnny Cake.

One cup of flour, two and a half of corn meal, one of molasses, one of sweet milk, two teaspoonfuls of baking powder dissolved in the milk, and a little salt. Bake one hour in a sponge cake pan.—[Miss Lizzie Walters.

Johnny Cake.

Four eggs, two teacups butter milk, two of sweet milk, one of sour cream, two teaspoonfuls of soda, and if the butter milk is very sour, a little more; one teaspoonful of salt, two tablespoonfuls of sugar, one large cup of flour, and the rest meal. Stir not very thick. Bake three-quarters of an hour.—[Sadie K.

Steamed Johnny Cake.

Two eggs, three-quarter cup of molasses, one pint of sour milk, one teaspoonful of soda, and corn meal enough for a stiff batter. Steam one and a half hours.—[Mrs. Dr. Woodworth.

St. Charles Corn Bread.

One pint of corn meal, one of sour milk, one teaspoonful of soda, lard size of an egg, two eggs, two tablespoonfuls of molasses, and a little salt.—[Mrs. Jesse L. Williams. 51.

The Best Apple Dumplings are made with Royal Baking Powder.

Strawberry Short Cake.

Mix three large teaspoonfuls of Royal Baking Powder among three pints of flour, add one half teacup of butter, a little salt, and one pint of milk. Mix thoroughly and quickly; roll one inch in thickness, and bake twenty minutes in a quick oven. Then take a quart or more of strawberries, and sweeten to taste. When the short cake is done divide it into three layers, butter them and spread the berries between. Eat while warm.—[Mrs. B. H. Kimball.

Old Fashioned Short Cake.

One quart of butter milk, large tablespoonful of melted lard, a little salt, and flour enough to roll out about one half an inch thick, cut into diamonds and bake quickly.—[Mrs. S. B.

GRIDDLE CAKES.

Flour Griddle Cakes.

One pint of sour milk or butter milk; a cup of shortening, a little salt, two eggs, a heaping teaspoonful of soda, and flour enough to make a soft batter. If mixed at night, and soda added in the morning, are much nicer. Can be cooked, however as soon as made.—[Mrs. Ann Kimball.

Corn Meal Griddle Cakes.

One pint sour milk or butter milk; two eggs, heaping teaspoonful of soda, using one-third flour, two-thirds corn meal—enough to make a stiff batter. Mix at night and add the soda in the morning.—[Mrs. Ann Kimball.

Green Corn Griddle Cakes.

Grate twelve ears of green corn, add two tea cups of sour milk, a teaspoonful of soda, one of salt, two eggs, and flour enough for a batter.—[Mrs. S. B.

Eggs are saved by using Royal Baking Powder.

Rice Cakes.

Mix one pint of rice boiled soft, with a pint of milk, a teaspoonful of salt, three eggs beaten to a froth, and stir in rice or wheat flour till of the right consistency to fry. If preferred, add two more eggs and more flour, and bake into cakes.—[Mrs. Cynthia Hill.

Bread Cakes.

Soak some stale bread in milk, strain through a colander very fine, beat in the yolks of four eggs and a little flour—just enough to make a thin batter—add a teaspoonful of saleratus, and put in the whites, beaten stiff, just before you are ready to fry them. Have the griddle hot.—[Mignon.

Slapjacks.

Take a pint of milk and beat into it three eggs, and enough flour to make a thin batter; add a little salt and a teaspoonful of melted butter. Bake in large round cakes on a griddle. Spread with butter and sprinkle with sugar and nutmeg as soon as taken off. Pile one upon another. When you have enough to place upon the table cut in quarters down through.—[Mignon.

Buckwheats.

One quart of buckwheat flour, four tablespoonfuls of yeast, one teaspoonful of salt, one handful of Indian meal, two tablespoonfuls of molasses, (not syrup,) and warm water enough to make a thin batter. Beat well and set to rise in a warm place. If in the morning the batter is sour, put in a little soda dissolved in hot water. Leave about a cup full every morning for a sponge for next time.—[Mignon.

Quick Buckwheats.

To one pint of buckwheat flour, while dry, add three teaspoonfuls Royal Baking Powder, one teaspoonful salt, one tablespoonful molasses. When ready to bake, add cold water or *sweet* milk enough to form a batter, and bake immediately on a hot griddle.—[Mrs. Hoagland.

Milk is saved by using Royal Baking Powder.

Green Peas Fritters.

Cook a pint or three cups more peas than you need for dinner, mash while hot, season with pepper, salt and butter. In the morning add two beaten eggs, a cupful of milk, one-fourth teaspoonful soda, one-half teaspoonful cream tartar, one half cup of flour. Stir the mashed peas into this mixture thoroughly, and cook as griddle cakes.—[Mrs. S. B.]

Egg Plant Fritters.

Take one egg plant and slice it ; boil until quite soft, make a batter with one egg and one half cup of milk, mixing the egg plant with it. Fry in a little lard.—[Mrs. N. A. Hyde.]

GRAHAM DEPARTMENT.

These recipes are not all "hygienic," but sufficiently so to stand in a corner by themselves.

Graham Bread.

Take two quarts of Graham flour, sift thoroughly, then scrape off the top where there is the most bran, put the bran in a basin and scald it ; after mixing thoroughly add cold water enough to make it lukewarm, then add flour enough to make a stiff batter, then add your yeast—one half teacup dried yeast soaked in lukewarm water, or one quart of sponge from white bread. Set this in a warm place and let it rise well, then add one cup of sugar, small handful of salt and flour enough to make stiff, but not hard ; cover it up and set it to rise again ; when light, have your pans well buttered (quart pans are the best) mould your bread with as little flour as possible and place in the pans ; let the loaves rise ten minutes, then bake an hour and a half with a slow fire.—Mrs. Kittie Kimball.

Shortening is saved by using Royal Baking Powder.

Graham Bread.

Three pints of warm water, one teacup of sugar, two spoonfuls of good moist yeast, or the same proportion of dry; thicken with Graham flour, no salt, and pour into a well-buttered dripping pan; allow it time to get well risen and bake in a moderate oven.—[Mrs. Ninde, Mrs. M. Taylor.

Brown Bread.

Two full quarts of Graham flour, two small tablespoonfuls salt, two thirds teacup molasses, a teacup brewer's yeast—if home-made, a little more—one teaspoonful soda. Mix with warm water to a thick batter, let it stand to rise, and bake an hour in a moderate oven.—[Mrs. Henry Little, Miss Amelia Nieble.

Graham Biscuit.

One teacup brewer's yeast—if home-made, one cup—one pint lukewarm water, about one and a half pints fine wheat flour made into a batter. Set in a warm place to rise and when light add one half teacup sugar, four tablespoonfuls of butter, a little salt, and thicken with unsifted Graham flour, not quite a pint. Knead the soft sponge in the same, adding just enough Graham flour to make it manageable, about one and one fourth pints in all; set away to rise. When light, knead down and let it rise again, then mould into biscuit and when quite light bake in a quick oven.—[Laura K.

Graham Biscuit.

Pour warm water on Graham flour until all the flour is wet; have it about as stiff as can be stirred with an iron spoon, place the dough with plenty of flour on your moulding board, knead two or three minutes, roll one half an inch thick, cut in small cakes or rolls and bake in a hot oven 45 minutes.

Make Graham Mush as for table, let it cool, mix with Graham flour sufficient to roll well, knead two minutes, roll three fourths of an inch thick, cut with a biscuit cutter, bake forty minutes.—[Mrs. Ninde, Mrs. Margaret Taylor.

Water answers as well as milk if Royal Baking Powder is used.

Graham Drop Biscuit.

One quart of flour, three teaspoonfuls of baking powder, piece of butter size of an egg, sweet milk sufficient to make a batter stiff enough to drop by the spoonful on greased biscuit pans. Sour milk can be used omitting baking powder and using one teaspoonful of soda.—[Mrs. Will S——.

One quart of Graham flour, three eggs, pinch of salt, one teaspoonful of baking powder, one pint milk; bake in heated buttered gem pans in a hot oven.—[Mrs. Geo. L. Little.

Graham Rusks.

Break dry bread—Graham is best—in small pieces, brown it in the oven, then grind in either a coffee or rusk mill, and put upon the table dry, to be eaten with milk and sugar, or milk alone. Is a very nice dish, particularly in summer, or for children who are inclined to summer difficulties of the stomach and bowels.—[Mrs. Ninde.

Graham Pie Crust.

Sift a teaspoonful of baking powder with a pint of Graham flour, and make a soft dough by stirring in sweet cream. Roll out, without kneading, and you will have a tender and healthful pie-crust.—Can use cream a little sour. Will not be noticed when baked.—[Mrs. Will Stockbridge.

Gems.

Gem pans should be well heated and greased before putting the mixture in, and then baked in a *hot oven*.

One pint of Graham flour, one teaspoonful baking powder, a little salt, one teaspoonful white sugar; stir up with milk or water a little stiffer than griddle cakes.—[Mrs. Mattie Little.

One pint of sour milk, one teaspoonful soda, one tablespoonful molasses, a pinch of salt, brown flour enough to make a stiff batter.—[Mrs. J. B. Morse.

Make a thick batter with cold water or sweet milk and Graham flour, no salt, and bake in gem pans in a hot oven. Will be very light and delicious.—[Mrs. Ninde, Mrs. M. Taylor.

You cannot have the best cake without Royal Baking Powder.

Gems with one Egg.

One pint of milk, one egg, little salt, Graham flour enough for a stiff batter.—[Mrs. Will Stockbridge.

Graham Cookies.

Piece of butter the size of an egg, one coffeecup of sugar, one half teaspoonful saleratus, one half cup water, Graham flour enough to roll out, not stiff, but as soft as possible. *Bake quickly*; keep in a dry place. They resemble pop corn candy.—[Miss Mary S——.

Molasses Drop Cakes.

One cup sweet cream, one of milk, one of molasses, two eggs well beaten and Graham flour enough to make a rather thin batter. Can put a teaspoonful of baking powder in the flour. Ginger is not strictly hygienic, but you can add a little if you choose. Bake in a quick oven.—[Lilly S.

Graham Cake.

One and one half cups of sugar, one half of butter, three eggs well beaten, one teaspoonful cream tartar, one half teaspoonful of soda dissolved in one cup of milk, about two and one half cups of Graham flour. It must not be stiff; flavor to taste. Is nice with currants; also makes nice jelly or cream cake baked thin.—[Miss Sadie Kimball.

Cream Cake.

One pint of sweet cream, one cup white sugar, one of raisins or currants, one egg, and Graham flour enough to make a rather thin batter; sift two teaspoonfuls of baking powder in the flour.—[Mrs. Will Stockbridge.

Graham Gems are better if a little Royal Baking Powder is used.

REMARKS.

ON MEATS, FISH AND VEGETABLES.

MEATS.

All meats, poultry and fish should be boiled slowly ; to boil them fast hardens the outside before the inside is warm, and discolors the meat. When you boil mutton or beef, dredge them well with flour before you put them into the kettle of cold water. Keep it covered and take off the scum. Mutton and beef do not require so much boiling, but pork, veal or lamb are not wholesome if they are not boiled enough. When you roast any kind of meat, put a little salt and water in your dripping pan ; baste your meat with it ; let it dry. Then dredge it well with flour and baste it with butter. It makes the meal a better color. Corned beef should be put into boiling water.

Roast Beef.

The sirloin is considered the best ; prepare it for the oven by dredging over the top with pepper and salt, placing a little water in the pan with which baste the meat once in a while. From fifteen to twenty minutes to the pound is the rule for roasting.

Boiled Beef.

The round is the best ; put it in the pot with water enough to cover it. Let it boil slowly at first, that it may be tender, taking off the scum as it rises ; should boil from two to three hours, according to the size.

Beef Steak.

The inside of the sirloin is the best ; cut about three fourths of an inch thick.

You will not do without Royal Baking Powder if you try it once.

Roast Pork.

Cut the skin of a leg of pork in squares, make a dressing of bread-crumbs, sage, pepper and salt, moistened with the yolk of an egg; put under the skin of the knuckle and sprinkle a little fine sage into the rind when it is cut; sprinkle with flour, pepper and salt. A good sized leg will require about three hours roasting. Shoulder, loin and spare ribs roasted in the same way.

Pork Steaks.

Cut from the neck or loin; broil over a clear fire, turning often; season while broiling. The loin, haunch and saddle of mutton and lamb are roasted the same as beef. In roasting meat, time, good steady fire, and care are the necessary requisites.

Boiling Meat.

Allow one quarter of an hour for every pound, skim well, for if you do not it boils down and makes the meat black. Fresh meat should be put in when the water boils, except when you are making soup; and salt meat, when the water is cold. In boiling eggs let the water boil before they are put in. In three minutes an egg will boil soft, in four the white is cooked, and in ten the egg is hard enough to use for salad.

POULTRY AND GAME.

Turkey.

A good sized turkey should be roasted two and a half or three hours, very slowly at first; make a dressing of pounded crackers or stale bread crumbs, little butter, sage or summer savory as wished, and an egg, mixed thoroughly together and fill the "vacuum."

Ducks and Geese.

Roasted like turkey adding onion in dressing if wished. For wild ducks, pigeons and other wild fowl; use only pepper and salt for seasoning.

You will not do without Royal Baking Powder if you try it once.

Chickens-

Roasted like turkey; do not require so much time, from one hour to an hour and a half is long enough. Pigeons the same, will cook in about half an hour.

FISH.

Fish are good and fresh if the gills are red, the eyes full and the body of the fish firm and stiff. When boiled it should be done over a slow fire and skimmed frequently. Season the water with salt, having enough to cover the fish. If baked, which is best, score the back, sprinkle with flour, pepper and salt. Stuff with dressing as for meat or fowls if wished. Put little water in the pan in which it is baked, with a little butter, with which baste.

VEGETABLES.

Always let the water boil before putting them in, and continue to boil until done. Soft water is best; if hard is used put a little soda in and they will cook sooner and preserve their color better.

Turnips

Should be scraped before boiling, boil from forty minutes to one hour. If mashed, press the water out first.

Beets

Should never be cut or scraped. Boil from one to two hours; when done put them, one at a time, into a pan of cold water and slip the skins off.

Royal Baking Powder is better than Cream Tartar and Soda.



Carrots

Can be cut if too large ; boil from thirty minutes to an hour and a half.

Parsneps

From twenty to thirty minutes.

Onions

Are best boiled in two or three waters, adding milk the last time ; oil from twenty to thirty minutes.

String Beans

Should be boiled from one hour to an hour and a half.

Shelled Beans

Require from half an hour to an hour.

Green Corn

From twenty to thirty minutes.

Green Peas

Should be boiled alone in as little water as possible ; boil twenty minutes.

Asparagus

Same as peas ; serve on toast with cream gravy.

Winter Squash.

Cut in pieces and boil from twenty to forty minutes in a small quantity of water ; when done, press the water out, mash, smooth and season with butter, pepper and salt.

Summer Squash

Should be boiled whole and need not be pared. If large take out the seeds after it is done.

Cabbage and Dandelions

Should be boiled from half an hour to one hour in plenty of water ; if the cabbage is large, one and one half hours. If salt is used in greens or cabbage put in while they are boiling.

Beet Tops and Spinach

Need about twenty minutes in a small quantity of water.

Instead of Cream Tartar and Soda use Royal Baking Powder.

Old Potatoes

Are better to have the skins cut off the seed end, and better still to be pared and put into cold water two or three hours before boiling ; then put them in fresh water ; when done pour off the water, put the kettle on the top of the stove uncovered until the potatoes are dry ; are healthiest baked.

MADE DISHES.

Baked Chicken Pie.

Line a buttered dish with rich, light crust, cut up a good sized chicken, parboil a short time, the length depending upon the age of the fowl ; place in the bottom of the dish a layer of chicken, then a layer of sliced potatoes, which have first been parboiled, before slicing, season with pepper and salt and bits of butter, then chicken, and so on until the chicken is used up, fill up with the water in which the chicken was boiled, sprinkle a little flour on the top, cover with a rich crust rolled quite thick and slit in the middle. Salt pork can be used instead of butter if wished. Veal, beefsteak, lamb, etc., can be substituted in place of chicken. Have no crust on the bottom of the dish.—[Mrs. B. H. Kimball.]

Codfish Toast.

Freshen nicely picked codfish by laying it in water over night. In the morning add sweet cream or milk and butter, one egg, heat it and pour on nicely toasted bread.

Breakfast Dish.

Take pieces of cold meat, chop fine, season with butter, pepper and salt, with enough water for plenty of gravy, toast pieces of bread and put alternate layers meat and the bread, finishing with the chopped meat, pour water over to make a gravy.—[Mrs. J. Gilbert.]

No low priced baking powder is as good as the Royal.

Dish for Breakfast.

Take the number of eggs wished, season, pass through a sieve, and a little milk, put in a stew pan and set over a slow fire till the eggs thicken a little, remove it from the fire, add a small piece of butter, and when melted add finely minced fowl, meat, fish, asparagus, peas or cauliflower, as desired, the latter stirred in until warmed through, but not suffered to boil.

Chicken Pate.

Boil two chickens till tender, take out all the bones and chop the meat fine, season to the taste with salt, pepper and butter, pour in enough of the liquid they were boiled in to make it moist, put into whatever mould you wish, and when cold cut into slices. It is excellent.

Boiled Fowl with Oysters.

Take a young chicken, fill the inside with oysters, boil it for one hour and a half, make a gravy of the water it is boiled in. The chicken will be very white and tender and of exceedingly fine flavor.

Tongue Toast.

Chop a cold boiled tongue fine, mix with cream or milk with a little butter, the beaten yolk of an egg and give it a simmer over the fire. butter some nicely toasted slices of bread, cover each slice with the tongue mixture, spread on hot and send to the table covered. For tongue, ham can be substituted.

Delicious Toasted Cheese.

Cut two ounces of cheese into thin slices, put it into a sauce pan, set it on the fire and add one half cup fresh milk, simmer until the cheese is quite dissolved, then take it from the fire and pour it into a shallow dish; when cooled a little add the yolk of one egg, well beaten, then place it in the oven and brown nicely.

Omelet of Asparagus.

Take six eggs and beat them up with cream or milk. Boil some asparagus, when it is boiled cut in small pieces and mix with the eggs, adding pepper and salt, cook until it thickens a little; serve on buttered toast.

Royal Baking Powder makes the flour more nutritious.

Breakfast Dish.

Slice a few cold biscuits or some dry light bread, fry them slightly in a little butter or nice gravy, beat three or four eggs with half cup of sweet milk and a pinch of salt; when the bread is hot pour the eggs over it and cover for a few minutes, stir lightly so that the eggs will cook. This is a nice dish, besides using up the dry bread.

Oyster Loaves.

Take small French rolls, make a round hole in the top and scrape out the crumbs, then put your oysters into a pan with their liquor and the crumbs that come out of the rolls, add a good lump of butter and stew them together five or six minutes, then put in aspoonful good cream or milk or butter, fill your rolls with the oysters, lay the piece of crust carefully on again and set the loaves in the oven to warm.

Omelet.

Three eggs, whites and yolks beaten separately, half teacup of milk, one tablespoon of flour, half of butter; pepper, salt, to the taste; stir the flour into half of the milk and melt the butter in the other; put the whites in last; bake in jelly-cake pans; serve hot.—[Laura Kimball.

A Nice Way to Fix Ham.

After it is boiled take off the skin and rub it all over with an egg, then strew bread crumbs over it, baste with butter and set it in the oven until it is baked a light brown.

Fried Oysters.

To half can oysters, add whites of two eggs and two tablespoons of cream tartar beaten well together. Dry the oysters on a cloth and dip into pounded crackers sifted, or bread crumbs seasoned; dip an oyster in the egg and then lay both sides in the crumbs; fry in butter and lard mixed.—[Mrs. Rev. Henry Little.

Fried Oysters.

Pound crackers very fine, have the skillet hot, roll the oysters in crackers, fry in butter, season and serve hot.—[Mrs. Frank Chapman.

Royal Baking Powder makes Biscuit more easily digested.

Corn Oysters.

One pint of grated corn, one cup of flour, one deserts spoonful of salt, one teaspoonful of pepper, one egg; mix the ingredients together, and fry in hot lard.—[Mrs. Nuttman.

Beef Omelet.

Four pounds of round of beef, free of fat, chopped very fine, four crackers rolled fine, four eggs, two tablespoons of milk, salt, pepper and little butter, mix and roll in a loaf, put in a baking dish, placing bits of butter on the top, and strew with cracker crumbs, bake, and when cold slice.—[Miss Hattie Woodward.

Corn Oysters.

One dozen ears of corn, cut the kernels through the middle, and scrape from the cob, half cup of milk, one egg, half cup flour, tablespoon of butter, mix well together, season with salt and pepper, make into cakes. fry in hot lard.—[Mrs. Nellie Griggs.

Corn Oysters.

Half dozen ears of boiled corn, three eggs, one and a half table-spoonfuls of flour, beat the yolks smooth, grate the corn and season well, then mix with the yolks and add the flour, whisk the whites to a stiff froth and stir in the mixture, then fry like oysters, in butter.—[Mrs. C. M. Dawson.

Chowder.

A few slices of salt pork in the bottom of the kettle, then a layer of fresh fish, and over it a layer of split crackers, then raw potatoes sliced thin with salt and pepper, then more pork, fish, crackers, to the quantity desired; over it pour milk and water and two tablespoons of flour mixed in smoothly until there is enough to cover the contents of the pot; cover down tight and cook slowly one or two hours.—[Mrs. B. H. Kimball.

Codfish Balls.

Pick up the fish and soak over night, add as much again hot boiled potatoes as you have fish, mix together until fine, beat two or three eggs and put in a lump of butter the size of an egg, pepper and salt; rub the hands in flour and roll the mixture in balls and fry in ho: lard.—[Miss Hattie Woodward.

Fried Boiled Eggs.

Slice up hard boiled eggs, dip in raw eggs and bread crumbs and fry in butter, serve hot.

Dyspeptics can eat Royal Baking Powder biscuits, while hot.

Our Fish Cake.

Take fish either fresh or that has been cooked, pick it in pieces, let it stew with some butter, covering it over until done, soak some stale bread (baker's) in milk, beat up the fish and that together in a mortar with three eggs, season with pepper and salt, mix all well together, bake in small cups, first buttered, and turn out; serve with or without sauce.

Omelet.

Beat six eggs very light, the whites to a stiff froth that will stand alone, and the yolks to a smooth thick batter, add to the yolks a small cup of sweet milk, pepper and salt, lastly stir in the whites lightly; have ready in a hot frying pan a good lump of butter, when it hisses stir in the mixture gently and set over a clear fire; it should cook ten minutes at most, do not stir but contrive as the eggs "set" to slip a broad bladed knife under the omelet to guard against burning at the bottom; if your oven is hot you may put the omelet in it as soon as the middle of the omelet is "set;" when done lay a hot dish bottom upwards on the top of the pan and dexterously upset the latter and bring the browned side of the omelet uppermost.—[Mrs. Will Stockbridge.

Scrambled Codfish.

Pick codfish in pieces and soak over night; in the morning add one cup of sweet milk, when hot, not boiling, add six eggs well beaten and stirred briskly, be careful not to boil it, season with butter and pepper.—[Mrs. Martha Bieber.

Oyster Fritters.

Half pint of sweet milk, two eggs well beaten, flour to make a batter, little salt and soda, put in the oysters and fry in hot butter and lard mixed.—[Mrs. Mills.

A Nice Way to Cook Chicken.

Cut it up, put in a pan and cover with water, stew until done then set in the oven to brown. Pour over it a thickening made of cream, or milk, and flour, butter, pepper and salt.—[Mrs. E. M. Kimball.

Royal is the only sure Baking Powder.

Veal Loaf.

Three pounds uncooked veal, quarter of a pound of salt pork, less will answer if butter is used, chop fine, mix with three eggs, three Boston crackers pounded, one and a half teaspoons of salt, two of pepper, one grated lemon, half tea-cup catsup, press hard into a pudding dish and bake two hours, slice thin and eat cold.—[Mrs. Rev. Henry Little.

Scolloped Oysters.

In the bottom of a buttered pudding dish put a layer of rolled crackers, moistened with some of the oyster liquor and milk, slightly warmed, next a layer of oysters, sprinkle with salt and pepper, and putting a little butter on them. have another layer of moistened crumbs and so on till the dish is full, let the top layer be of crumbs thicker than the rest, and beat an egg in the milk you moisten it with, stick bits of butter thickly over it and cover the dish and bake half an hour, removing the cover at the last, and browning the top.—[Mrs. Addie Howard.

Chicken Corn Pie.

Cut up two chickens and stew them till done in a good rich gravy, have ready two dozen ears of corn, take a sharp knife, cut off closely scraping the cob, then take a baking pan, place a layer of corn on the bottom of the pan or dish, then a layer of the chicken and so on until you get all the chicken in, then cover with the corn, pour in all the gravy, put a small lump of butter in the top and let it bake in a moderate oven about fifteen or twenty minutes, if the corn is young and tender, if not, a little longer, cover it over until just before you wish to take it up, when, remove the cover and brown it, have a good deal of gravy or it will cook too dry.

Veal Omelet.

Three pounds of raw veal chopped fine. three eggs, four small crackers pounded, two tablespoons of milk or cream, one heaping tablespoon of salt, one teaspoon of pepper, mix all together and form in the shape of a loaf, bake two hours and baste with butter and water.—[Mrs. Mattie Little.

Elegant pot pies are only made with Royal Baking Powder.

Baked Eggs.

Break eggs into a buttered dish, far enough apart for the yolks not to touch each other, sprinkle with salt and pepper, putting a little butter upon each, if wished ; bake until the whites "set ;" serve hot on toast.

Egg Gems.

Mix together chopped meat and bread crumbs with pepper and salt and batter, and a little milk, fill some buttered gem pans with the mixture, then break an egg carefully upon the top of each, season with salt and pepper, sprinkle some very fine cracker crumbs on the top, bake for eight minutes ; eat hot.

Meat Croquets.

Take cold fowl or fresh meat of any kind, with slices of ham, fat and lean, chop them together fine, add half as much stale bread grated, salt, pepper, one teaspoon of made mustard, one tablespoon of catsup and a lump of butter ; knead all together like sausage meat, make into cakes, dip them in the yolk of an egg, beaten, then in grated bread, and fry a light brown.—[Mrs. Jesse Williams.

Turkey Scollop.

Cut the meat from what is left from a cold, boiled or roasted turkey, take out the gristle and chop very fine, put in the bottom of a buttered pudding dish a layer of crackers or bread crumbs, moisten slightly with milk, then put a layer of the minced turkey with bits of stuffing, pepper, salt and small pieces of butter, another layer of crackers wet with milk, and so on till the dish is nearly full of the alternate layers ; before putting on the last layer pour in the gravy left from the turkey ; should there not be enough dilute it with hot water, adding Worcestershire sauce, catsup and butter ; have ready a crust of cracker crumbs, soaked in warm milk seasoned with salt and beaten up light with two eggs, it should be just thick enough to spread smoothly over the scallop ; put bits of butter plentifully over it and bake, covering with a deep dish to keep the steam in ; remove the cover a few minutes before serving ; a large pudding dish full will be cooked in three quarters of an hour.—[Mrs. Will Stockbridge.

Cold Royal Baking Powder Biscuits are splendid.

Codfish and Potatoes.

Eight or nine hours before you wish to use, soak salted confish, as much as you choose, then pick it in pieces and scald in a pan ; don't let it boil, but get as hot as it can, put it then in sweet milk, if there's nothing to hinder, with butter and pepper and boil till tender, then beat up an egg, stir quickly into it, but don't let it boil, if you do you will rue it ; as much again potatoes, washed finely and smooth, mixed with it, and toothsome and good it will prove ; pour over the whole some goodly egg sauce, and you will find you could taste of many things worse.—[Laura Kimball.

Yankee Pork and Beans.

Put the quantity of beans wished on the stove in a kettle of cold water, change the water two or three times for fresh while boiling ; boil until the skins will crack open when blown upon, put a little soda in the last water, when parboiled enough take an earthen crock, into which put the beans, place a piece of salt pork (fresh can be used if you have no salt), which has been scored across the top, in the center, pressing it down into the beans ; allow about a pound to a quart of the dried beans, put in a tableapoonful of molasses ; if *fresh* pork is used, salt enough to season ; fill up with water and set in the oven ; bake from five to six hours steadily, keeping the beans covered with water all the time.—[Mrs. B. H. Kimball.

Oyster Pie.

Make a rich crust, roll out twice as thick as for fruit pie for the top crust, the ordinary thickness for the lower ; line a pudding dish with it and fill with crusts of dry bread or light crackers. Butter the edges of the dish, that you may lift the upper crust without breaking ; cover the mock pie with the thick crust ornamented heavily at the edges, that it lie down better and bake ; cook the oysters as for a stew, only breaking into them, at the last, two eggs and thickening with a spoonful of fine cracker crumbs or rice flour ; they should cook but five minutes, or just warmed through and time them, so that the crust will be baked just in season to receive them, lift the top crust, pour on the smoking hot oysters, seasoned with butter, pepper and salt, and send to the table hot.—[Mignon.

Royal Baking Powder is perfectly pure and wholesome.

Fried Oysters.

Beat up two or three eggs in a cup and rasp bread crumbs on a plate with sweet herbs powdered, and lemon peel; dry the oysters as much as possible, dip them in the egg and cover them with the crumbs; fry in plenty of butter.—[Miss E. Ray.

A la mode Beef.

Take a piece of the round of beef weighing about ten or twelve pounds, tie it up with a strong string in the form of a round, take half a tablespoon of pepper, one of salt, one of ground cloves and two of sugar, rub these all over the meat the night before it is to be cooked, make a dressing of half a loaf of baker's bread, two tablespoons of sweet herbs, one of cloves, one of salt, half a one of pepper, and two eggs, well together, make holes in your meat about two inches apart, fill up with the dressing and sew up, stick an onion full of cloves, put into the pot and add two quarts of water—one of water and one of red wine makes it nicest—place skewers in the pot about two inches from the bottom, lay your beef on them, cover closely and stew gently, turn the meat two or three times while cooking, skim the fat from the water the meat is boiled in, thicken a little and use for gravy.—[Mrs. Sarah R.

Turkey Roast.

Lay slices of pickled pork over the breast and under the wings, over this spread a paste made of flour and water, roast in the oven, baste as usual, remove this cover ten or fifteen minutes before taking the fowl from the oven.—[Mrs. N. B. Young.

Duryeas' Corn Starch Omelet.

Beat together two eggs and two tablespoonsful of the improved corn starch, add a teacup of milk, with a little pepper and salt, and sugar if desired. Fry them in a spider covered with butter, turn them several times, and roll them up, keeping them in motion till slightly browned.

Boiled Ham.

A ham has an excellent flavor if boiled as follows: Before cooking soak well in vinegar and water, then boil in water with heads of celery, two or three turnips, some of onions (if wished) and a handful of sweet herbs, put the ham in cold water and let it heat very gradually; allow an hour's boiling to every four pounds.

Royal is the only scientifically prepared baking powder.

To Improve Sausage Meat.

To three pounds of sausage meat add two eggs and dried bread crumbs enough to work into balls and fry as usual.—[Mrs. O. B. Laurance.

French Toast.

Beat up two eggs well, put it into one pint of milk, cut a loaf of stale baker's bread in slices, home-made can be used, but is not so nice, dip them in the egg and milk in which a little salt has been put, lay the slices one upon another and let it stand several hours; if wished for breakfast, prepare it the night before; if for dinner, in the morning; if for tea, at noon; fry in butter and serve hot.—[Mrs. B. H. Kimball.

SOUPS.

The foundation of all soups is uncooked meat. Cut it in small pieces, breaking the bones in pieces; put on in cold water without salt and heat slowly, keep it covered and do not add salt until the meat is thoroughly done, as it has a tendency to harden the fibres, and restrain the juices of the meat, strain through a collender, if wished still clearer, through a hair sieve or coarse lace, the bag should not be squeezed. Most soups are better the second day than the first, removing the fat then that rises. Care should be taken to skim all kinds of soup, especially those made of fresh meat, the scum rises very thick just before it boils. One quart of water to a pound of meat is a good rule; if it boils away add more. Some of the following soups have been taken from Marion Harland's "Common Sense in the Household," upon the recommendation of a friend:

Duryeas' Corn Starch Roux for Soups, Sauces and Gravies.

Place on the fire one-half pound of butter, when hot, stir in half a pound of the Improved corn starch, allow it to take a little color—then remove it and put it aside. Small portions of this can be used for thickening soups or gravies instead of flour, and will be found far superior. It is an excellent dressing for fish.

Every package of Royal Baking Powder is guaranteed.

Tomato Soup.

Two and a half pounds of veal, one gallon water, two quarts fresh tomatoes peeled and cut up fine ; boil the meat to shreds, and the water down to two quarts ; strain again and stir in a tablespoon of butter with a teaspoon of white sugar before serving.—[M. H.

Tomato Soup.

One dozen tomatoes pared and sliced, three quarts of water, one quarter pound of butter, one pint of cream, half teaspoon of soda, season with salt ; canned tomatoes can be used in place of fresh.—[Mrs. Caddie Chapman.

Vegetable Soup.

Three onions, three carrots, four turnips, one small cabbage, one bunch of celery, one pint of stewed tomatoes ; chop all the vegetables, except tomatoes and cabbage, very finely and set over the fire, with rather more than three quarts of cold water ; they should simmer gently for half an hour, when the cabbage should be added, having previously been parboiled and chopped up ; in fifteen minutes more put in the tomatoes and a bunch of sweet herbs and give all a lively boil of twenty minutes ; rub through a colender, return the soup to the fire, stir in a good tablespoon of butter, with pepper and salt ; add half a cup of cream if you have it, thickened with corn starch ; let it boil up once and it is ready for the table.—[M. H.

Corn Soup.

One large fowl cut in pieces, one dozen ears of green corn, boil the chicken in a gallon of water until tender ; if tough the boiling must be slow and long, then cut the corn from the cob and put into the pot and stew very gently one hour, remove the chicken with a cup of the liquid, if you wish to make other use of the meat, set this aside, season the corn soup with pepper, salt and parsley, thicken, boil up once and serve without straining. A fricassee can be made of the chicken, unless it has boiled to rags, by beating up an egg and a tablespoon of butter, adding this to the cup, of reserved liquor, from which the corn must be strained ; boil for a moment, thicken with flour, throw in a little chopped parsley, pepper and salt, pour, while hot, over the chicken.—[M. H.

Royal Baking Powder keeps good always in any climate.

Bean Soup.

Take a soup bone with plenty of marrow in it, have it well cracked, put it on to boil in one pot, while in another put on three pints or two quarts of beans ; as you need more water in the beans dip it from the pot containing the bone and when you put on fresh water put in the pot with the bone ; at last take the bone out and pour all the liquor into the beans. We put it on early in the morning and cook till dinner (5 o'clock) slowly. It is always much better the day after it is cooked.—[Mrs. I. G. Kimball.

Potato Soup.

A dozen mealy potatoes, two onions, if wished, one pound salt pork, three quarts of water. Boil the pork in the water for one and a half hours, then take it out, and take the potatoes, which, being peeled and sliced should lie in cold water for half an hour, throw them into the pot with the chopped onions, cover and boil three quarters of an hour, stirring often, beat in a tablespoon of butter and a cup of cream or milk in which has been mixed a well beaten egg, add it carefully a little at a time, stir while it heats to a boil, then serve.—[Mrs. F. H. Hall.

Veal and Sago Soup.

Two and a half pounds of veal, one quarter pound of pearl sago, one pint of milk, four eggs, three quarts of water, put the veal, chopped fine, into the water and boil for two hours, till the liquid is reduced about one-half ; strain out the meat through a coarse cloth and put the soup again over the fire, meanwhile the sago should be washed and soaked half an hour in water enough to cover it, stir it into the strained broth and boil, stirring often to prevent lumping or scorching, half an hour more, heat the milk to boiling, beat the yolks of the eggs very light, mix with the milk gradually, as in making boiled custard and pour, stirring all the time, into the soup, season with pepper and salt, boil up once to cook the eggs and serve. Should it be too thick after putting in the sago, thin with boiling water ; should be the consistency of custard. This makes a rich but very nice soup.—[Miss Laura Kimball.

Royal can be had of nearly every grocer in the United States.

Noodles for Eight or Ten Persons.

Four eggs, eight tablespoons of milk and flour enough to roll out, and keep adding flour till it becomes a fine paste, then cut in strips and let it become a little dried before using.—[Mrs. Carrie Douglass.

Sponge Noodles.

The whites of three eggs beaten to a stiff froth, then stir the yolks in very slowly, then three teaspoons of sifted flour and a little salt. The whole mass is at once put in the soup and boiled a few minutes on both sides, and carry with the soup to the table and cut into pieces.—[Mrs. D.

Calf's Head or Mock Turtle Soup.

One calf's head, four pig's feet, prepare it the day before it is served, clean the head and feet nicely, cover them with a gallon of water, let them boil until the flesh will slip easily from the bones, take out the head and let the feet boil while you take the meat from the head, set aside, to cool, a teacup of the fatty portions which lie on the top of the head and cheeks, which, when cold, should be cut in small squares, chop the rest of the meat with the tongue, season, as wished, with herbs and spices and return to the pot, when the flesh falls from the feet take out the bones, leaving the gelatinous meat. Let it boil together slowly without removing the cover, for two hours, then take it out and set it away until the next day. An hour before dinner set the stock on to warm, removing the fat on the top, if not wished so rich. When it boils, strain carefully and drop in the meat you have reserved, with some force-meat balls. To prepare these rub the yolks of two hard-boiled eggs to a paste, adding gradually the brains to moisten them, also a little butter and salt, mix with these two eggs beaten very light, flour your hands and make this paste into very small balls, throw them into the soup five minutes before you take it off the fire, stir in a large tablespoonful of browned flour, rubbed smooth, in a little cold water, let it boil up once, then serve, add juice of a lemon if wished. It should not boil more than an hour the first day.—[M. H.

Royal Baking Powder cans are always full weight.

Dumplings.

One quart of flour, half pint of milk or water, butter the size of an egg, two teaspoons of cream tartar, put dry in the flour, one teaspoon of soda in the milk or water, or three teaspoons of Royal Baking Powder in the flour, mix well together and drop into the soup while boiling.—[Mrs. Sarah R.]

Beef Soup.

For a rich soup, allow three-quarters of a pound of beef to a person, if not half a pound, let it boil slowly, using one-third more water than you want soup, adding a little salt after it has been well skimmed, and a little rice or sago; if too rich, occasionally skim the fat off. When the meat is done take it out before putting in the noodles or dumpings. Let it boil three hours. To make it in less time chop the meat and mix three spoonfuls of flour in butter the size of an egg, put it in the bottom of the soup kettle, allowing it to become a light brown, put your meat that has been cut up and a small onion cut up in it, in the butter and flour, stir this a little while and then add as much water as you want for soup. Let it be covered closely and boil an hour. A little celery added while boiling and a little mace, when done is considered by some an improvement.—[Mrs. Carrie Douglass.]

SAUCES FOR MEAT OR FISH.

Drawn Butter or Egg Sauce.

Put half pint of water on the stove, rub quarter of a pound of butter in a large spoonful of flour, when the water boils, stir it and let it boil a few minutes, season with salt and parsley if wished. For egg sauce make the same and add one or two eggs boiled hard and chopped.

Make some doughnuts with Royal Baking Powder.

Bread Sauce for Roast Turkey.

Simmer a sliced onion in one pint of milk till tender, strain and pour over one cup of bread crumbs. Let it soak half an hour, beat smooth, then add pepper and salt to taste, and half a cup of butter or the gravy from the dripping pan, stir well, if too thick add a little boiling water.

Celery Sauce for Meat or Fowls.

Boil two heads of celery in salted water until tender, drain and cut into small bits, thicken a teacup of the gravy in which the meat or fowls were boiled or baked, with a tablespoon of flour, add a tablespoon of butter and a little salt; stir and beat until smooth, put in the celery, heat a little but not boil, serve as gravy or pour over the meat or fowls.

Sauce for Meat or Fowls.

Chop two hard boiled eggs and the livers of the chickens fine, add water, butter, pepper and salt, a little flour wet up and strained in, if wished thicker.

Cream Gravy for Baked Fish.

Have ready in a sauce pan a cup of cream, diluted with a few spoonfuls of hot water lest it should curdle in heating, in which has been stirred carefully two tablespoons of melted butter, and a little chopped parsley, heat this in a vessel set within another of boiling water, add the gravy from the dripping pan, in which it was baked, boil up once to thicken and pour over the fish.

Gravy for Fish.

To one gill of boiling water add as much milk, and when it is scalding hot, stir in two tablespoons of butter, a little at a time, a tablespoon of flour previously wet with cold water, and as this thickens add two beaten eggs, season with salt, pepper and a little celery, flavoring.

Sauce for Fish.

Put a tablespoon of butter into a frying pan and stir until it is browned, not burned, add half cup of boiling water in which has been stirred previously a tablespoon of browned flour, previously wet with cold water, add salt and pepper, and, if wished, the juice of one lemon and a teaspoon of Worcestershire sauce, and let it boil up well, pour over the fish.

Always mix Royal Baking Powder with flour while dry.

VEGETABLES.

Vegetables and Sauces Appropriate to different kinds of Meat.

Potatoes are good with all meats, with fowls are the nicest mashed.

Sweet potatoes are most appropriate with roast meat—as also are onions, winter squash, cucumber and asparagus.

Carrots, parsneps, turnips, greens and cabbage, are best with boiled meat.

Mashed turnip is nice with roasted pork and boiled meats.

Tomatoes are good with every kind of meat, but especially so with roasts.

Apple sauce with roast pork, cranberry sauce with beef, fowls, veal and ham, current jelly with roast mutton, pickles with roast meats.

Horse radish is excellent with veal.

To Preserve Corn.

Take good sugar corn, boil until the milk is killed, when cold cut from the ear and put down in a new jar, three pints of corn and one of salt, put in a layer of salt, then one of corn, till the jar is full, cover well with salt, keep in a dry place. When opened for use remove the top, soak till perfectly fresh, then season as you would fresh corn, only add one tablespoon of white sugar, put it in the cream, and cook quite a while in the cream.—[Mrs. C. Warren, Jr.]

Browned Potatoes.

Peel some large ripe potatoes and three-quarters of an hour before a piece of roast beef is removed from the oven skim off the fat from the gravy, put the potatoes in the dripping pan, dredge them with flour and baste with the gravy and when quite brown drain on a sieve, place them about the meat in the dish when served.

Beware of imitations of the Royal Baking Powder.

Boiled Potatoes.

Cut whole, boiled potatoes lengthwise and lay on a gridiron over a hot fire, brown on both sides, sprinkle with salt and pepper, lay bits of butter over them, serve hot. Cold sweet potatoes are also very nice prepared the same way.—[Mignon.]

Sweet Potatoes.

Cold sweet potatoes are nice sliced and placed in the oven to warm, then pouring over them some cream or milk thickened a little and seasoned with butter, pepper and salt.

Parsneps.

Scrape and split them, and put into a pot of boiling water, and cook until tender; dress with butter, pepper and salt, or can be dipped in beaten egg and grated cracker and fried in lard.—[Mrs. Sarah K.]

Fried Parsneps.

Boil tender and scrape the skins off, put on the stove with a little molasses, butter and salt, cover and let them cook until brown on both sides.—[Mrs. Will Chapman.]

Fried Parsneps.

Boil till tender and scrape, cut in thick slices lengthwise, dredge with flour and fry in lard or butter, browning both sides, salt and pepper; serve hot.—[Mrs. Sarah K.]

Stewed Potatoes.

Pare, quarter and soak them in cold water half an hour, stew them in enough cold water to cover them, add a little salt, just before taking up pour off part of the water, add a cupful of milk, with a little butter, pepper and salt, thicken with a little flour or one egg stirred in carefully. Serve hot in a buttered dish.—[L. A. K.]

Fried Cabbage.

Chop the quantity of cabbage wished, put over the fire with vinegar, water, pepper, salt and butter, cover closely and let it cook till tender, putting in more water if it boils down, when tender let it cook brown.—[Mrs. Hattie Chapman.]

Cauliflower.

Break off the green leaves, cut from the stalk close at the bottom. If large divide into four quarters, put into cold water and let it lie not over an hour, then put it into boiling milk and water, or water only—milk makes it white—skim while boiling, when the stalks are tender, take it up, have ready a cupful of nice drawn butter, pour over it, serve quickly, eat hot; it darkens with standing.

Royal Baking Powder is the purest, best and most economical.

Fried Tomatoes.

Cover sliced ripe tomatoes with a nice batter and fry them in hot butter and lard mixed, or slice them, season with pepper and salt and fry in butter; if they are green dip them in flour, after being seasoned. Apples that will cook easily are also nice covered with batter and fried.—[Mrs. A. C. Keel and Mrs. Martha Bieber.

Stuffed Baked Tomatoes.

Take large smooth tomatoes, cut a thin slice from the blossom end of each laying aside for future use, scoop out the inside and chop fine with grated bread crumbs, salt, pepper and a little butter, mix well and stuff the tomatoes. Fit the top on neatly, place around a deep dish and bake three-quarters of an hour to a light brown, do not peel them. If you have any of the "stuffing" left, fill the spaces between with it.—[Mrs. S. B.

Baked Cabbage.

Boil a firm, white cabbage fifteen minutes, then change the water for more that is boiling, boil till tender, drain and set aside till perfectly cold, then chop very fine, add salt, pepper, one tablespoon of butter, two eggs, well beaten, three tablespoons of rich milk or cream, mix well and bake in a buttered pudding dish in a moderate oven till brown, eat hot and serve in the pudding dish; is very nice and more digestible than some other ways of using cabbage.—[Mrs. Lilly Stockbridge.

Succotash.

Take one third more green corn than Lima Beans, some substitute string beans or butter beans, cut the corn from the cob and shell the beans, put into boiling water, enough to cover them—no more—and stew gently together until tender, perhaps half an hour, stirring now and then; pour off nearly all the water and add a large cupful of milk, cream if you have it; stew in this, watching to prevent burning, for about an hour, then stir in a piece of butter, one teaspoonful of flour with cold milk, if it is not thick enough, pepper and salt to taste; boil up once and serve in a deep dish. If string beans are used, cut up into pieces about half an inch long before cooking.—[Mrs. Mattie Little and Mrs. S. B.

The medical profession recommends Royal Baking Powder.

Tomato Sauce.

Scald and skin fifteen ripe tomatoes, strain through a sieve to remove the seeds, then put them in a saucepan with half pint of good beef gravy or "stock" from soup, a little pepper and salt and let them simmer an hour ; this is nice with beefsteak or any made dishes.

Egg Plant.

Pare and cut in slices half an inch thick, sprinkle a little salt between each slice, cover down and let it stand for an hour, then rinse off the salt with clear cold water, wipe each slice dry, dip first in beaten egg, then in rolled cracker or bread crumbs, season with pepper and salt and fry in butter or lard, till thoroughly done and a nice brown.—[Mrs. Lillie S.]

Scolloped Tomatoes.

Take tomatoes fully ripe, scald, remove the skins, cover the bottom of a buttered pudding dish, a layer of tomatoes seasoned with pepper and salt, cover with another layer of bread and butter, and so alternately, until the dish is full, finishing at the top with tomatoes, bake in a moderate oven one half hour, serve hot in the dish in which it was baked.—[Mrs. John Gilbert.]

Asparagus Leaves.

Cut up tender asparagus; boil and drain it, take stale rolls, cut off the tops neatly and scrape out the inside, set in the oven to crisp without the tops, that the cavities may be well dried ; meanwhile put into a sauce pan the quantity of milk needed, and when boiled stir in well beaten eggs four to a pint of milk, until it thickens, when add a little butter, pepper and salt, lastly the asparagus—do not let it boil but take from the fire as soon as the asparagus is all in, fill the rolls with the mixture, put on the tops, fitting accurately (it is well to place the tops beside the rolls when first set in the oven to dry so that you will know where they belong) set in the oven a few minutes, arrange them in a dish and eat hot.

Royal Baking Powder only is used by the U. S. Army and Navy.

Fried Cucumbers.

Pare and lay them in ice-water half an hour, cut lengthwise into slices nearly half an inch thick and lay in ice-water still a little longer, wipe each piece dry, sprinkle with pepper, salt and flour and fry in butter. Very nice and more wholesome than when served raw.—[Mrs. Lillie S.

Macaroni a la Creme.

Break the macaroni into inch lengths and cook ten or fifteen minutes in boiling water, drain this off and add a cup of milk and stew until tender, having put in a little salt; in another sauce pan heat a cup of milk to boiling, thicken with a little flour, add a tablespoon of butter, and lastly a beaten egg, pour this over the macaroni after it is dished; if used as a vegetable grate a little cheese over the top, if for desert eat with sweet sauce.—[Mrs. W. S.

Baked Macaroni.

Break half a pound into inch lengths put into a sauce pan of boiling water with a little salt, boil till perfectly tender but not split or broken, drain well, butter a pudding dish, into which put alternate layers of the macaroni and grated cheese, with bits of butter, scattered thickly over the cheese; finish with a layer of macaroni, well buttered with a little cheese grated on the top, add a few spoonfuls of milk or cream and a very little salt, cover the dish and bake half an hour then brown nicely and serve in the dish in which it was baked.—[Mrs. W. S.

Macaroni a la Mode.

Take a quart of stock—directions for making which will be found under "Soups"—break macaroni, enough to half fill your baking dish, into pieces two inches long and boil until tender—no longer—salting a little, grate cheese enough to fill a soup plate heaping full and running over, then butter your baking dish and fill alternate layers of macaroni and grated cheese wetting each layer of macaroni with some of the stock and tomatoes till used up, finish with a layer of grated cheese as that browns nicely, bake in a slow oven from two to four hours; is enough for a family of from six to ten persons; is very nice.—[Mrs. Will Stockbridge.

Royal Baking Powder is recommended by the authors of this book.

PIES,

Raised pies should have a quick oven ; no pie should have water put in till just before being put into the oven. Pastry requires a moderate heat. A teacup of lard to a quart of flour will make good common crust ; this quantity will make two large pies. If you wish to save sugar in the use of gooseberries, rhubarb, &c., you can add a little soda without in the least affecting the flavor, if you do not add too much. In ordinary sized pie or pudding as much may be added as would cover a five cent piece. If you wash the upper crust with milk just before putting them in the oven they will make a beautiful brown. In fruit pies it is a good idea to fold the upper crust underneath the under to retain the juice.

Potato Crust.

One teacup of cream to six good sized potatoes, boiled and mashed fine, add salt and flour enough to roll, must be handled as little as possible.

Crust for Meat Pies or Fruit Cobblers.

One quart of flour, three tablespoons of lard, two and half cups of milk, one teaspoon of soda wet with hot water and stirred into the milk, two of cream tartar sifted into the dry flour or three of Royal Baking Powder instead of soda and cream tartar, one teaspoon of salt, work up quickly taking care not to get too stiff.—[Mrs. Sarah K.

Tart Crust.

One cup of lard, one tablespoon of white sugar, the white of one egg, three tablespoons of water, flour enough to roll on.—[Mrs. Addie Howard.

Common Pie Crust.

One heaping handful of flour, one tablespoon of lard or butter, will make one small pie.—[Mrs. D. B. Strobe.

Rich Puff Paste.

Three quarts of flour, half pound of lard and one pound of butter.—[Mrs. D. B. Strobe.

Try Royal Baking Powder in apple dumplings.

Sweet Apple Pie.

Bake sweet apples, grate them fine, mix with sweet milk, add a teacup sweet cream or half cup of butter, one egg to each pie, season as preferred and bake with one crust.

Sweet Potato Pie.

Have ready a rich crust, lay in slices of boiled sweet potato and thin slices of a mellow apple, spread thickly with sugar and butter, add spices, cover with a crust and bake nicely.—[Mrs. Clara Chapman.

Maple Syrup Pie.

One cup thick maple syrup, rind and juice of one lemon, one egg, one teaspoon of flour, bake with two crusts, or nice syrup of any kind can be used, with same ingredients, baked with crust underneath and narrow strips of crust laid in a net work over the top.—[Mrs. K. P. Smith.

Acid Pie.

One cup of sugar, one teaspoon of lemon extract, one scant teaspoonful of tartaric acid, two eggs, one tablespoon of flour, beaten smoothly with water, and water enough to fill the pie.—[Mrs. Ella Morganthaler.

Icing Pies.

Make a good crust and bake, spread with any kind of jelly, beat the whites of four eggs and add one pound of sifted sugar, a little tartaric acid, fill the plate with icing, put in the stove till slightly browned. Drop icing in for ornament, then dry it; it must remain white. This makes two pies.—[Mrs. Etta Joslin.

Lemon Pie.

Grate the rinds of four lemons and squeeze the juice on the grated rind; take nine eggs, leaving out the whites, one pound of white sugar, half pound of butter, one pint milk, beat together, add the milk last and divide in four pies, bake till done; beat the whites that are left, add sugar, spread over the tops of the pies and bake till light brown.—[Mrs. John Hough.

Make a starch cake with royal Baking Powder.

Pie Pastry.

One cup of water, four of flour, one of lard, mixed with flour, one of butter roll in.—[Mrs. N. B. Young.

Royal Mince Pies.

One quart best sour apples, chopped fine, one pint good beef and half pint of kidney suet chopped fine, half pint chopped and half pint whole raisins, one pint canned currants, blackberries or raspberries, one and a half pints best brown sugar, three-quarters of a pint of boiled cider, half tablespoon good cider vinegar, one tablespoon of salt, one small bottle Royal Extract for mince pies.—[Mrs. T. M. Biddle.

Mince Pie.

Three pounds of beef, five of apples, one tablespoon of cinnamon, one teaspoon each of cloves and mace, two lemons chopped fine, one pound of sugar, one cup of molasses or more, if not sweet enough to your taste, one pound each of currants, raisins and citron, brandy to suit yourself, use cider or water to make it thin.—[Mrs. Etta Joslin.

Mince Pie.

One pound each of beef, currants and raisins, three of apples, three of sugar, one and a half of citron, one tablespoon of cinnamon, one nutmeg, cloves if you like, half pint of brandy and cider until thin enough to bake, little salt.—[Mrs. A. P. Kyle.

Cream Pie.

One pound of butter, four eggs, sugar, salt and flavoring, to taste, two teaspoons of arrow-root, upon which pour a quart of boiling milk and stir the whole together; should be baked in deep dishes.—[Miss Estella Ray.

Cream Pie.

One pint sweet milk, boil and add three-quarters teacup of sugar, three-quarters of a tablespoon of corn-starch or flour, one teaspoon essence of lemon, yolks of three eggs, mix well together with half teacup of sweet cream and added to the boiling milk; bake the crust, then pour in the custard; spread over the tops the whites of the eggs thoroughly beaten with half teacup of sugar and one teaspoon essence of lemon; place in the oven and brown lightly.—[Mrs. Keil.

The best hotels in New York use Royal Baking Powder.

Lemon Pie.

Grate the lemon, add a small bit of butter, a large cup of sugar, the yolks of two eggs, one teaspoon of flour, half cup of water, beat well together, bake in a rich paste without upper crust, beat the whites of the eggs with a little sugar into a light frosting, spread on the top of the pie, and brown lightly.—[Mrs. Rodabaugh.

Lemon Pie.

One large lemon, yolk of one egg, one cup of sugar, one tablespoon of flour, one cup of luke-warm water in which dissolve a small piece of butter, and last add the white of the egg beaten well ; bake between two crusts.—[Mrs. Dills.

Three Lemon Pies with One Lemon.

Take one lemon, pare the outside off as thin as possible in small bits, add to it the juice with the pulp chopped fine, one and a half cups of sugar, half cup of flour with one large cup cold water, piece of butter half the size of an egg, one large cup hot water, three eggs, crust top and bottom.—[Mrs. James Cairns.

Lemon Pie and Raisins.

One large cup of raisins chopped, one large cup of milk, three lemons, the rind grated, all the juice and pulp, sugar to your taste ; this makes three pies.—[Mrs. John Hough.

Lemon Pie.

One cup hot water, one of sugar, one tablespoon of corn starch, juice and grated rind of one lemon ; cook for a few minutes, add one egg, bake with top and bottom crust ; makes one pie.—[Mrs. Nettie Lord.

Summer Mince Pie.

Four Boston crackers broken up fine, one and a half cups of sugar, one of molasses, one of cider, one of water, two-thirds of butter, one of chopped raisins, two eggs beaten and stirred in last, brandy and spice to taste ; vinegar can be used in place of cider.—[Mrs. James Cairns.

Royal Baking Powder is necessary to successful baking.

Potato Pie.

One and a quarter pounds of potatoes, one-half pound of butter, six eggs, beaten separately, boil the potatoes, mash very fine, work the butter and sugar as for cake, then add the potatoes cool but not cold; flavor with lemon and grate a little nutmeg on top.—[Mrs. John Hough.

Currant Pie.

Four tablespoons of currants, four of sugar, one of flour, five of water will make one pie.—[Miss. Hattie Woodward.

SUBSTITUTE FOR LEMONS.—Two teaspoons tartaric acid and three or four crackers crumbed and soaked, take the place of lemons.—Mrs. M. B.

Huckleberries, or berries of a like character are improved by sprinkling in a few red currants or the juice of a lemon with them.

Cocoanut Pies (very nice.)

One cocoanut, half its weight in butter, its weight in sugar, juice and grated rind of one lemon, six eggs, one pint of milk, and milk of the cocoanut; stir the butter and sugar together, then add the eggs, then the lemon and cocoanut; put the milk in the last thing before baking.—[Mrs. Rowland.

Custard Pie.

Four eggs to a quart of milk is the common rule, but very nice custard can be made with two eggs and two large spoonfuls of corn-starch; the corn starch should be mixed smoothly with milk and the eggs beaten up in it and then thinned out with more milk, sweeten and flavor to taste.—[Mignon.

Apple Pudding Pie.

One quart stewed apples, one pint of cream, sugar to taste, four eggs, nutmeg, put the apples through a sieve; milk instead of cream, with butter added, will answer, but not so nice.—[Mrs. Henry Little.

Cocoanut Pie.

One good sized cocoanut grated, one quart of milk sweetened like custard, piece of butter the size of a walnut in each pie; four eggs to the quart.—[Mrs. Ryce.

You can always rely on Royal Baking Powder.

Pumpkin Pie without Eggs.

One quart strained pumpkin, three pints of milk, two table-spoons of corn starch, two of flour, half teaspoon of ginger, makes four pies.—[Mrs. E. P. Howe.

Cocoanut Pie.

One cocoanut grated, one cup of milk, four tablespoons of sugar, four eggs, make two pies.—[Mrs. Jane Moyer.

Pumpkin Pie.

One quart stewed pumpkin, pressed through a sieve, nine eggs, whites and yolks beaten separately, two quarts milk, one and a half cups of sugar, season to taste; beat well together and bake with no upper crust; a little butter improves it; little salt.—[Mrs. B. H. Kimball.

Squash Pie.

Made like pumpkin pie with one more egg to a pie.

PUDDINGS.

Baked, bread, Indian meal, or custard puddings require an oven with a moderate heat; batter and rice a quick oven. Always butter your pan or dish before putting them in. In boiling puddings put them in while the water boils, if boiled in tin, rub it over with butter first, if in a bag dip it first in boiling water, flour it well to prevent the pudding sticking to the cloth. The water must be kept boiling all the time. When done take it up, untie the string, wrap the cloth round the basin, lay your dish over it and turn the pudding out, take off the basin and cloth carefully. To cut a boiled pudding without making it heavy warm the blade of the knife first.

Good goods, like Royal Baking Powder, are cheapest.

Pudding Sauce.

One heaped tablespoon of butter, five of sugar, mix well, add one egg well beaten and beat all together thoroughly with one glass of wine or brandy. When you sit down to dinner put the bowl containing the sauce on the top of a boiling tea-kettle. It must just melt and not cook, not be stirred after it begins to melt.—[Mrs. Jesse Williams.

Foam Sauce.

One cup of sugar, two-thirds of butter, juice of one lemon ; beat this to a cream, place over the fire and stir in quickly one gill of water.—[Mrs. C. M. Dawson.

Sour Sauce.

One cup of sugar, half cup of butter, half cup of vinegar, in which one tablespoon of corn starch or flour has been stirred, set over the fire and pour in boiling water enough to make the right consistency ; flavor to taste.—[Mrs. S. R. K.

Suet Pudding.

One cup of sour milk, one of molasses, one of suet, one of raisins, three of flour, one teaspoon each of salt, soda and cloves, two of cinnamon, one nutmeg. Steam three hours or boil two and a half.—[Mrs John Hough.

Corn Meal Suet Pudding.

One cup of beef suet chopped fine, one of sour milk, half teaspoon of soda, one cup of molasses, two of corn meal, one teaspoon salt, pour into a two-quart pan, set into a steamer over boiling water and steam two hours, serve with butter.—[Mrs. Pool.

Do not use sour milk with Royal Baking Powder.

Brown Beaver.

One cup chopped suet or pork, one of molasses, or half cup of molasses and half cup of sugar, one of sweet milk, one teaspoon of soda, three-quarters each of nutmeg, cloves, allspice and cinnamon, one cup raisins chopped fine, flour enough to make as stiff as fruit cake.—[Miss Augusta Hutchinson and Miss Mollie Kimball.]

Steamed Pudding.

One cup of molasses, one of chopped pork, one of new milk, three of flour, one cup of raisins, two eggs, one teaspoon of soda.—[Mrs. Douglass.]

Plain Steamed Pudding.

Three cups corn meal two and a half of Graham flour, two-thirds of molasses, two teaspoons soda, one quart of sour milk, salt, sauce to suit yourself.—[Mrs. Jesse Williams.]

Uncle William's Pudding.

One cup milk, half of sugar, one-quarter of butter, one egg, flour enough to make a stiff batter, two spoonfuls of baking powder, one cup of raising, steam two hour and serve with liquid sauce.—[Mrs. I. G. Kimball.]

Black Pudding.

One cup sweet milk, one of molasses, half of sugar, half of flour, six eggs, teaspoon each of soda, ground cloves and cinnamon, put in pudding dish and steam one hour.—[Mrs. C. Stanley.]

Porcupine Pudding.

Make a sponge cake, after it is baked, put into a deep dish, pour over it a boiled custard, made of the yolks of four eggs and a quart of milk, put the whites of the eggs, well beaten with a little sugar sprinkled, in over the top; set in the oven to dry, then take one-half pound of blanched almonds and split them then stick them into the frosting as thickly as possibly.—[Mrs. Etta Joslin.]

Cocoanut Pudding.

Make a custard with one quart of milk and four eggs, sweeten to taste, grate a cocoanut and stir it in the custard; bake in a quick oven.—[Mrs. F. H. Hall.]

Have your oven hot when you use Royal Baking Powder.

Cocoanut Pudding (to be eaten cold.)

One quart of milk, four eggs, one teacup grated bread, one of sugar, one cocoanut grated, little salt, flavor to taste.—[Mrs. John Hough.

Delmonico Pudding.

One pint of milk, three eggs, two tablespoons of corn starch, two of sugar, little salt; beat the yolks, sugar and corn starch together, scald the milk and pour the mixture in, boil a moment, flavor to taste, beat the whites to a froth, add sugar, and place on the top, put in the oven to brown; to be eaten cold. If wished larger, use one quart of milk and another tablespoon of corn starch.—[Mrs. Geo. L. Little.

Winthrop House Pudding.

Two cups of tapioca to a quart of water, soak it until it looks clear, about fifteen minutes, then set the pan on the stove, and warm until it thickens, when pour it into the dish you wish to bake it in, in which have previously been placed apples, pared and cored; bake an hour and a half; to be eaten with cream or milk and sugar.—[Mrs. Henry Little.

Bird's Nest Pudding.

Pare and core six tart apples, fill them with sugar, place them around a dish, put over them a batter, composed of six ounces of flour, salt and three eggs, with a small quantity of milk added by degrees; bake moderately for one hour.—[Mrs. Jesse Williams.

Queen of Puddings.

One pint of nice bread crumbs, one quart of milk, one cup sugar, the yolks of four eggs beaten, grated rind of one lemon, piece of butter size of an egg, bake until done but not watery, whip the whites stiff and stir in a teacup of sugar and the juice of the lemon, spread over the pudding, jelly, preserved fruit, jam or any nice fresh fruit; put the whites of the eggs over this and place in the oven and brown lightly. Is best eaten with cold cream.—[Mrs. Jesse Williams, Mrs. K. P. Smith and Mrs. Keil, &c.

You cannot fail if you use Royal Baking Powder.

Every Day Pudding.

Half loaf of stale bread soaked in a quart of milk, four eggs, four tablespoons of flour, a little fruit dried, or fresh, improves it; steam three-quarters of an hour, serve with sauce made of butter, sugar and water, thickened with corn starch and flavored with lemon.—[Mrs. Bittinger.

Love Pudding.

Five tablespoons of flour, same of milk, five eggs, little salt, boil one quart of milk and stir in these ingredients; bake fifteen minutes, eat with butter and sugar mixed together, flavored to taste or cream and sugar.—[Mrs. Jessie Williams and Mrs. K. P. Smith.

Bread Pudding without Milk.

Take five eggs well beaten, three slices of dry bread, cut in small pieces, little salt, one quart of water and half cup of raisins; mix well together and bake in a buttered dish, serve hot with butter sauce, flavored to taste.—[Mrs. T. R. Pickard.

Virginia Pudding.

One teacup of butter, one of sugar, one teaspoon of soda, beaten together, then add one cup of molasses, two eggs, beaten separately and one pint of flour; bake about an hour.—[Mrs. Jesse Williams.

Cottage Pudding.

One cup of sugar, two and a half tablespoons of butter, one egg, one cup of sweet milk, one pint of flour, two teaspoons of baking powder, flavor to suit; to be eaten with liquid sauce.—[Mrs. Ruthrauff and Mrs. H. Hamilton.

Cottage Pudding.

Half cup of sugar, one of water, one of flour, one egg, two teaspoons of butter, three spoonfuls of sugar, two of flour, mix well and pour boiling water on it, stir well and flavor with nutmeg.—[Mrs. A. C. Keel.

Rice Pudding.

Sweeten and flavor to taste, three pints of milk, in which put a cup of rice. Set in the oven and let it cook slowly until the rice is soft, add raisins if liked.—[Mrs. Hattie Chapman.

Try the Recipes in this book with Royal Baking Powder.

Batter Pudding without Eggs.

One quart of flour, three spoonfuls of baking powder, one cup of shortening, little salt, milk or water enough for a stiff batter ; steam one hour and a half, serve with liquid sauce, stir in fruit if wished.—[Mrs. Ann Kimball and Mrs. John Gilbert.

Batter Pudding.

One and a half pints of milk, four eggs, beaten separately, piece of butter the size of an egg, flour enough so that it will run from a spoon, two teaspoons of baking powder ; steam one or one and a half hours.—[Mrs. Geo. L. Little, Miss Emma Hardy.

Sago Pudding.

Rinse the sago in cold water, to one quart of milk add half pint of sago, stir it over a moderate fire until it thickens like starch, then take it from the fire, mix with it three pints of milk, a small cup of sugar, four eggs, well beaten, one nutmeg, one teaspoon of salt, the grated rind of one lemon, and one-quarter pound of seeded raisins ; bake three-quarters of an hour.—[Mrs. Etta Joslin and Mrs. Will Joslin.

Tapioca Pudding.

One cup of tapioca soaked over night in one quart of water, one cup white sugar ; pare and core nine large apples, pour tapioca over and bake an hour, serve with cream sauce.—[Mrs. Jesse Williams.

Stale Cake Pudding.

To one quart of milk add five eggs beaten lightly, put the cake spread with butter, on the top of the custard and bake twenty minutes.—[Mrs. Brown.

Snow Balls.

To one-third of a pound of rice allow a quart of sweet milk, boil the rice in one pint of water, when the water is absorbed add the milk, let it boil till quite tender, stir to prevent burning, put in flavoring just before taking it off, when soft put it in teacups, let it remain until cold, turn out on a dish and pour over it a stiff froth with a little sugar and juice of a lemon, and place on the top of each ball, with a little preserve or jelly in the center. It can be moulded in a large dish instead of cups if wished.—[Mrs. Annie K.

Take none but Royal Baking Powder.

Ground Rice Pudding.

Save from a quart of milk half cup to mix, four tablespoons of ground rice, put the milk over the fire and when boiling hot, add the rice and stir until it thickens, one cup of white sugar, four eggs, twelve almonds, blanched and pounded, with five drops of almond essence and little salt, bake till a spoon can be put into it and no milk appearance be seen.—[Mrs. Cynthia Hill.

Poor Man's Pudding (very nice.)

One pint of molasses, two-thirds of a cup of suet, broken in small pieces, flour enough to make it a little stiffer than cup cake. One pint of cranberries, put in uncooked, two teaspoons baking powder, one of soda, spices to suit the taste, boil four hours in a bag or mold, can be steamed if preferred.—[Miss Kittie Little and Miss Emma Hardy.

Green Corn Pudding.

Eighteen ears of corn grated; from eight to ten eggs, two quarts of milk, two tablespoons of sugar, one of rolled cracker or flour, little salt and a small piece of butter.—[Mrs. Dr. Chapman.

Green Corn Pudding.

Grate twelve ears of corn, one quart of sweet milk, one-quarter pound of butter, four eggs, pepper and salt, bake in a buttered dish, if wished omit pepper and add sugar to taste.—[Mrs. W. C.

Quick Made Indian Pudding.

Two quarts of sweet milk, beat until ready to boil, have two eggs well beaten with two heaping tablespoons of sugar, put a small piece of butter and a little salt into the boiling milk, sprinkle with the hand and stir in a teacup of Indian meal, stir in the eggs quickly, bake quickly in a hot oven. Raisins improve it.—[“Cariad,”

Black Pudding.

One cup of molasses, half of butter, one of milk, two of flour, half teaspoon of soda, fruit and spices, steam two hours.—[Mrs. Clarkson.

The Company will send you sample of Royal Baking Powder.

Baked Indian Pudding.

Dip out a teacup full from a quart of sweet milk, scald the rest and stir five heaping tablespoons of sifted Indian meal, into the hot milk, adding a pinch of salt, a little nutmeg, one tablespoon of ginger, two tablespoons of sugar, half cup of molasses and last the cup of cold milk; bake slowly two hours. Serve with sauce.—[Mrs. T. M. Biddle.

Baked Indian Pudding.

Make with milk and Indian meal a pint of tolerably thick mush, let it boil till thoroughly scalded and set away to cool, when cool add two well beaten eggs, a small cup of sugar or molasses, one tablespoon of ginger, half teaspoon of cinnamon, little salt, fill up a two-quart basin with cold milk and mix thoroughly, set it in the oven and when well crusted over stir the crust in, adding a few raisins and about half cup of butter, serve with liquid sauce.—[Miss Annie K.

Dried Peach Roll.

Make dough as for 'biscuit, roll out and spread with peaches, previously stewed, roll up and place a wet cloth closely around it, steam three-quarters of an hour. Stewed cranberries or any kind of fruit can be used in the same manner.

Sauce for it.—Piece of butter, the size of an egg, three tablespoons of sugar, one of flour, one pint of the water in which the peaches were stewed.—[Mrs. Martha Bieber.

Lemon Pudding.

Two cups of loaf sugar, one-half butter, rubbed together, one of milk, six eggs, one large lemon, grate the rind, bake in a paste.—[Mrs. John Hough.

Peach Cobbler.

Make a rich biscuit crust, put it rolled thick around the dish, put in a layer of peaches, then butter and sugar, and very little flour, then peaches and so on till the dish is full, cover with a thick crust, cut a slit in the centre and pour in boiling water until full, bake until you think it done.—[Mrs. B. H. Kimball.

Royal Baking Powder makes delicious short cake.

Apple Dowdy.

Baked like peach cobbler, using if wished, molasses instead of sugar and spices, break the crust in when served.

Paradise Pudding.

Three apples chopped fine, half cup of currants, half of sugar, two of bread crumbs, three eggs, grated rind and juice of half lemon, little salt, half wine glass of brandy, although it is good without, boil one and a half hours, serve with liquid sauce.—[Mrs. F. H. Hall.

Tipsey Pudding.

Cut stale sponge cake into thin slices; spread it with currant jelly or preserves, put two pieces together like sandwiches and lay them in a dish, make a soft custard, pour over it while hot, let it cool before serving.—[Mrs. Etta Joslin.

Huckleberry Pudding.

One quart of flour, two teaspoons of cream tartar, one of soda, half cup of sugar, pint and a half berries, dissolve the soda in water enough to make as stiff as cream tartar biscuit, steam one and half hours, this is nice for any kind of berries.—[Miss Sadie Kimball.

Eve's Pudding.

Half pound of suet, half teaspoon of salt, half pound of pared and chopped apples, half pound of flour, half pound of raisins dredged with flour, five eggs, one nutmeg, glass of brandy, chop and mix the suet and apple, beat the sugar into the yolks of the eggs, mix all together, putting in the whites just before placing in the oven, bake two hours.—[Mrs. Jesse Williams.

Apple Dumplings.

Pare, quarter and core some tart apples and half fill a three-pint dish and nearly cover them with water, make a crust of one pint of flour, one teaspoon of cream tartar and one-half of soda, one cup of milk, roll out and cover the apples, place it on top of the stove and another dish the same size over it, and let it steam half an hour. For sauce, take two large spoonfuls of butter mixed with one spoonful of flour, add one pint of boiling water, stir quickly and let it boil, add two-thirds of a cup of sugar, half a nutmeg and a little salt.—[Mrs. Nellie Mattoon.

Buy the old standard Royal Baking Powder.

Fig Pudding.

Half pound of figs, half cup of butter, half cup of bread crumbs, one tablespoon of ginger, three eggs, one cup of milk, chop the figs, add cinnamon, nutmeg, and wines if you like, boil three hours, to be eaten with sauce.—[Miss C. R.]

Blow-Ups.

Four cups of sweet milk, four cups of flour, four eggs, salt, bake in cups, repeat or lessen the quantity as you like ; this makes sixteen. Bake about fifteen minutes in a hot oven, to be eaten with liquid sauce.—[Mrs. M. J. Graff.]

Snow Pudding (very nice.)

Half cup of gelatine, cover it with cold water and soak an hour, add one cup of sugar, one teacup boiling water, the juice of one lemon and the whites of three eggs, beaten to a stiff froth, beat the whole together (after stirring the gelatine thoroughly) serve with boiled custard made with the yolks of the eggs and a pint of milk, serve cold.—[Mrs. Burnham, Mrs. N. B. Young and Miss Emma Hardy.]

Apple Tapioca Pudding.

Wash a coffecup of tapioca and put in to soak over night in a pint of water, then add one pint of fine chopped apples, a little sugar, salt and little water, flavor to taste.—[Mrs. Hattie H. Little and Mrs. Hankins.]

English Plum Pudding.

Beat four eggs until light, add one teaspoon of salt, one pound of chopped suet, then take three tablespoons of sugar, two wine-glasses of brandy and the same of milk, one nutmeg, cloves and cinnamon, then add one pound each of currants and raisins, one-quarter pound of citron and one pound of flour ; boil five hours.—[Mrs. Robert Lowry.]

English Plum Pudding.

One pound dried bread crumbs, soaked in a pint of milk, one pound of beef suet chopped fine, one of currants, one of raisins, one pound of brown sugar, one of flour, three ounces citron, one nutmeg grated, nine eggs, one and a half pints of brandy—soak raisins in the brandy before mixing. Steam six hours.—[Mrs. N. B. Young.]

Be sure you have the Royal Baking Powder then go ahead.

Plum Pudding.

One and a half loaves of baker's bread, two pounds each of brown sugar and raisins, half of chopped suet, three teaspoons of ground cloves, eight eggs well beaten ; cut the bread in thin slices the night before and cover with sweet milk ; in the morning mash your bread well and add eggs, etc., and bake three hours in a slow oven, after half hour's baking stir with a spoon to prevent the fruit from settling ; serve with brandy sauce. This is good for weeks if kept in a cool place. Is best warmed when wanted.—[Mrs. J. B. Morse.

Cherry Pot Pie.

Roll out crust enough to line the pot around the sides, stone the cherries, place a layer in the bottom with half pint of water, sugar, then a layer of the crust and so on alternately until the size wished, put a layer of the crust on top with a slit in the center ; cover closely and boil three-quarters of an hour. Peach or apple can be made in the same manner.—[Mrs. John Gilbert.

Plain Plum Pudding.

One cup dried bread crumbs rolled fine, one quart of milk, one teaspoon baking powder, one egg, fruit, serve with liquid sauce, steam one hour.—[Mrs. O. B. Laurence.

Baked Apple Dumpling.

First prepare apples ; take one quart sifted flour, three teaspoonfuls Royal Baking Powder, well mixed with the flour while dry, a little salt, shortening the size of two eggs ; make dough soft with water, cover the apples and bake quickly in a hot oven ; serve with butter, cream or brandy sauce.—[Mrs. Hoagland.

Nothing is so good for the purpose as Royal Baking Powder.

CUSTARDS, CREAMS & VARIETIES.

Sago Cream

Take a dessert spoonful of sago and boil it in one pint of water, to a jelly ; add a tea-cup of cream, let it boil again, beat up an egg, very light and pour the boiling sago on it, add sugar and flavoring to taste.—]Mrs. —.

Almond Custard

One pint of new milk, one teacup of white sugar, one-quarter pound of almonds blanched and pounded, with two spoonfuls of rose water. Into these ingredients stir the yolks of four eggs in a spider over a slow fire until as thick as cream, then remove it quickly to a deep dish, beat the whites of the eggs with a little sugar added and a few drops of brandy ; spread it over the custard.— [Mrs. Etta Joslin.

Caramel Custard.

One quart of milk, four eggs, five tablespoonfuls of brown sugar burned and stirred in while boiling.—[Mrs. John Hough.

Apple Island.

Pare and stew ten large apples, sift through a fine sieve, add one teacup of fine powdered sugar and the whites of four eggs beaten to a stiff froth, stir thoroughly until all are well mixed, take three pints of milk, the yolks of four eggs and one teacup of sugar, boil slowly for five minutes, flavor with vanilla. serve in dessert dishes same as floating island.—[Mrs. Ella Morganthaler.

Apple Snow.

Take one dozen good cooking apples, pare and core them, put in a steamer and steam until well done, then mash fine ; beat the whites of one dozen eggs to a stiff froth, mix well together apples, eggs, one pint of fine white sugar, one teaspoon of essence of lemon, put in glass dishes and dot it over with bits of jelly. It is beautiful to the eye and delicious to the taste.—[Mrs. T. R. Pickard.

The best housekeepers will take none other than Royal Baking Powder.

Tapioca Cream.

Three tablespoonfuls of tapioca, one quart of sweet milk, three eggs, soak the tapioca over night in a cup of the milk, in the morning add the rest of the milk, putting it in a tin pail, set in boiling water, then add the beaten yolks of the eggs and sufficient sugar to sweeten, flavor with lemon or vanilla, cooking it like boiled custard, when ready to serve beat the whites of the eggs to a stiff froth with three tablespoonfuls of powdered sugar and pour over it, set in the oven and brown lightly.—[Mrs. Will Stockbridge.]

Velvet Cream.

Set the pan in hot water over the fire, put in it one quart of sweet milk, three tablespoonfuls of sugar, four sheets of Cooper's isinglass, separate four eggs, beat the yolks and stir into the milk until as thick as boiled custard, and be careful it does not curdle, strain through a mosquito net and set away to cool. Before sending to the table stir in one-third of the whites of the eggs, stirring hard; flavor with a tablespoon of extract. Put the remainder of the whites over the top and grate nutmeg on it.—[Mrs. Henry Little.]

Velvet Cream.

One and a half pints of cream or new milk, half pint of wine, half pound of sugar, one ounce of gelatine, dissolve the gelatine in the wine over the fire and when quite cool mix in the other ingredients and pour into moulds.—[Mrs. Jesse Williams.]

Fruit Cream.

Lay in a dish, jam or fruit, take half ounce gelatine dissolved in a little warm water, add one pint of rich cream, sweeten to taste, add a little salt, boil a few minutes, when nearly cold pour over the fruit or jam, fruit of different colors, arranged tastefully looks very pretty covered with cream.—[Mrs. Clara C.]

Snow Cream.

To one cup of cream add one of sugar, one egg well beaten extract of lemon, stir in fine snow until about as thick as ice-cream, and eat like it.—[Mrs. C. L. Smith.]

Royal Baking Powder is always uniform in its action.

Chocolate Cream Custard.

Scrape one-quarter pound of the best chocolate, pour on it one spoonful of boiling water and let it stand by the fire until it is well dissolved, beat eight eggs very light, omitting the whites of two, stir them by degrees into a quart of rich milk, alternately with the chocolate and three tablespoons of white sugar, put the mixture into cups and bake ten minutes, beat up the whites you have reserved with a little sugar and place on the tops, then set in the oven again and brown lightly.—[Miss Estella Ray.

Italian Cream.

One half box gelatine, one quart of milk, when dissolved add the yolks of three eggs with three tablespoons of sugar, boil until as thick as soft custard, when remove from the fire and stir in the whites of three eggs, beaten to a stiff froth, flavor to taste.—[Mrs. Geo. L. Little.

Blanc Mange.

About two ounces American isinglass to three pints of milk, one half pound of sugar, flavor to taste, boil five minutes and strain into moulds; when cold serve with sugar and cream.

Mock Cream.

Take the yolks of three fresh eggs, small cup of sugar, beat the sugar and eggs well together with a teaspoon of flour, pour over it a pint of boiling milk, new milk is best, but be sure it is sweet, stirring rapidly till thoroughly mixed, then place the kettle containing it in boiling water until it thickens, but do not let it boil. If you wish flavoring, lemon or orange peel scalded in the milk will give it to you.—[Mrs. Cynthia Hill.

Chocolate Blanc Mange.

One-quarter pound sweet chocolate, half box gelatine, one quart of milk, one coffee cup sugar, boil one hour, when nearly cold turn into moulds.—[“Cariad.”

Charlotte Russe.

Three pints of cream, one pound of sugar, the whites of six eggs, half box of gelatine, prepare as in any cream, line a dish with slices of sponge cake or lady fingers, and pour the custard over it.—[Mrs. Clara C.

Royal Baking Powder is guaranteed as represented.

Chocolate Cream Custard.

One quart of milk, one ounce of Cox's or Cooper's gelatine, soaked in a cup of the milk, one hour, four heaping tablespoons of grated chocolate, rubbed up with a little milk, three eggs, whites and yolks beaten separately, three-quarters cup sugar and two teaspoons vanilla, heat the milk to boiling, pour in gelatine and milk and stir till it is dissolved, add sugar to the beaten yolks and stir till it is smooth, beat chocolate into this and stir in spoonful by spoonful of the scalding milk upon the mixture, stirring all the while, return to the inner saucepan and heat gently till it almost boils, remove from the fire and turn into a bowl, then beat in lightly and quickly the beaten whites, then pour into the mould which must be wet in cold water and set to cool.—[Mrs. Stockbridge.

Charlotte Russe.

Mix together half pint milk, half pint cream and five eggs, well beaten and strained, boil but not curdle; must be like a soft custard, set it on the ice, boil one ounce best isinglass in half pint of water, till it is a thick jelly. When both are cool, but not hard, mix together and add four tablespoons of sugar, the juice and yellow rind of two lemons and one pint of cream whipped to a froth, then cover the bottom and sides of an oval dish with slices of sponge cake, putting the white of an egg between to make them adhere. Pour the custard over and put sponge cake on top using white of an egg to make it adhere; make an icing and cover the top with it.—[Miss Dolly Ward.

A Bird's Nest.

Have some eggs' blown and pour blanc mange into them, when it is quite cold peel off the shell, then place pieces of jelly or firm preserve round a glass dish, lay some lemon peel cut in thin strips to represent straws in the center, and also on the jelly and place the eggs on top, put some moss or pretty green leaves round the edge of the dish and you will have a simple but pretty and fanciful supper dish, is nice served with boiled custard.—[Mignon.

Royal Baking Powder is sure.

Crystalized Fruit.

Beat the white of an egg to a froth, dip your fruit in it, then roll in sifted white sugar, place in an open oven to be slowly dried, must remain white.

Cocoanut and Oranges.

One dozen oranges, one cocoanut, cut the oranges in thin slices and grate the cocoanut, place a layer of orange in a glass dish and sprinkle powdered sugar over it, then a layer of cocoanut and so on alternate layers, having cocoanut last.—[Mrs. J. B. Morse and Mrs. Judge Worden.

Lemon Custard.

One large lemon, two cups sugar, two of water, half of butter, one tablespoon of flour, three eggs, beaten separately and put the whites in last.—[Mrs. Ella Morgenthaler.

Iced Apples.

Pare, core and fill the centers of ten large tart apples with sugar, bake till you can run a straw through them, then put them away to get entirely cold, prepare an icing with the whites of four eggs beaten to a stiff froth, with four large spoonfuls of fine white sugar flavored with either lemon or vanilla. When the apples are cold lay the icing on the tops and sides as much as you can, return to the oven to just harden and "set." Serve with cream.—[Mrs. S. B.

Trifles.

Take two eggs, beat the whites separately, add three tablespoons of white sugar, a piece of butter the size of a hickory nut, half cup of water, knead together until very stiff and roll thin as a wafer, cut to suit yourself and fry in lard, when baked sprinkle loaf sugar and cinnamon over them.—[Mrs. Sol. D. Bash.

Nothings.

Three well beaten eggs, salt-spoon of salt and flour enough for a very stiff paste, roll and cut into very thin cakes and fry like trifles, put two together with jam or jelly between.—[Mrs. Robt. Lowry.

Make wheat cakes with Royal Baking Powder.

ICE CREAM.

Strawberry Ice Cream.

Pass a pint of picked strawberries through a sieve with a wooden spoon, and four ounces powdered sugar, a pint of cream and freeze.

Pine Apple Ice Cream.

Pare a ripe juicy pine apple, chop it fine and pound it to extract the juice, cover with sugar and let it lie a while in a china bowl, when the sugar has entirely melted, strain the juice into a quart of good cream and add a little less than a pound of loaf sugar, beat up with the cream and freeze.

Currant Ice Cream.

Put one and a half large spoonfuls of currant jelly into a basin with half a pound of fine sugar, squeeze in one and a half lemons, add a pint of cream and a little bit of cochineal, pass through a sieve and freeze.

Water Ices

Are made with the juice of any fruit sweetened and mixed with water then frozen like ice cream, if made from jam you must rub it through a sieve adding thick boiled syrup and lemon juice, some coloring if wished, white of an egg beaten up before you add the water. If currants are used pass them through a sieve, add four ounces of powdered sugar and one pint of water to each pint of currants, strain and freeze. For orange ice take as many as wished cut in half, press the juice from them; take the pulp from the rind and put it in a bowl, pour a little boiling water on it, stir it well and pass through a sieve, mix this with the orange juice and stir in as much sugar as will make a rich syrup. If the oranges are fine and some of the sugar on the peel to extract the juice. Lemons can be used in the same way adding the white of an egg.

Make a pudding with Royal Baking Powder.

Chocolate Ice Cream.

One quart cream, one pint new milk, two cups of sugar, two eggs beaten light, five tablespoons of chocolate rubbed smooth in a little milk, heat the milk almost to boiling and pour, by degrees, in with the beaten egg and sugar.—[Mrs. S. B.]

Ice Cream.

Four quarts of milk, half box Cox's gelatine, the yolks of three eggs, one and a half pounds of sugar, add as much cream as you wish with three-quarters of a pound of sugar, to each quart, flavor with lemon or vanilla.—[Mrs. John Hough.]

Philadelphia Ice Cream.

Two quarts of milk, cream when you can get it, three tablespoons of arrow-root, the whites of eight eggs well beaten, one pound of powdered sugar, boil the milk, thicken with the arrow-root, add the sugar and pour the whole upon the eggs; flavor to taste.—[Miss Dolly Ward.]

Ice Cream (very nice.)

One quart of milk, half pound of sugar, three eggs well beaten, mix all together in a tin pail, add lemon extract, then put the pail into boiling water, stir well till quite thick; when cool add one pint of cream and freeze.—[Mrs. Col. Robertson and Mrs. D. B. Strobe.]

Ice Cream Made of Cream.

Allow two pounds of loaf sugar, to a gallon of cream, the flavor-must be strong as the freezing destroys it in part.

Made of Milk.

Allow twenty eggs to a gallon, boil half the milk, beat up the eggs, turn the boiling milk into them, stirring all the time, strain it and then add the cold milk, the sugar and flavoring, freeze.—[Mrs. B. H. Kimball.]

SWEET DISHES.

Sand Tarts.

One pound of flour, half pound of butter, two eggs, leave out the white of one, work the butter to a cream, add the sugar, flour and eggs, make a stiff paste, roll out very thin and cut in forms, have ready some powdered sugar and cinnamon, wash the tarts with the beaten white of an egg, strew the powder over them and lay a few blanched almonds on top.—[Mrs. John Hough, Mrs. J. C. Hewes and Mrs. C. M. Dawson.

Drop Cakes.

One-quarter pound of butter, one of white sugar, rub to a cream, add the yolk of one egg, and the whites of four beaten to a froth, one teaspoon essence of bitter almonds, as much flour as will thicken the dough, drop on tins the size of a small cracker.—[Mrs. J's mother.

Almond Cheese Cakes.

Take half pound of sweet almonds, blanch and put them in cold water; drain off the water and beat them in a mortar fine and quickly, and drop in a few drops of rose water or the white of an egg to prevent oiling, put this in a bowl then add half pound of powdered sugar and yolks of eight eggs and rind of one lemon grated. Beat the whole mixture together until it becomes white and frothy, butter small tins, cover with "puff paste," (pound to pound) fill them, grate sugar over them and bake in a gentle oven. Part cocoanut improves it.—[Mrs. Henry Little.

Spingerline.

One pound of sugar, five eggs, beat the yolks and whites separately until frothy, add sugar, then the grated rind of two lemons, stir it in when the batter is light with half teaspoon of saleratus, add flour enough to make a stiff dough and cut in the form of a star, let them stand a while before putting in the oven.—[Mrs. Fred Joslin.

Cocoanut Drops.

Half pound grated cocoanut, one teacup sugar, whites of three eggs, well beaten, bake on buttered white paper.—[Mrs. Sol. D. Bash.

Molasses Candy.

One cup of molasses, one cup of sugar, teaspoon of vinegar, piece of butter the size of a nutmeg, boil hard stirring all the time; try it by dipping a little in cold water just before taking off, add about one-quarter teaspoon of soda. Pull, if wished, or put in nut meats.—[Laura K.

White Sugar Candy.

One pound of sugar, three-quarters cup of water, one teaspoon cream tartar, one tablespoon vinegar, flavor with vanilla, boil without stirring, about twenty minutes, cool quickly and pull till white.—[Mrs. Hattie Chapman.

Nut Cakes.

One pint of chopped hickory nuts, one pound of sugar, whites of two eggs, two tablespoons of flour. Drop on greased paper on tins size of macaroni.—[Mrs. Fred Joslin.

Chocolate Caramels.

One cup each of molasses, sugar and milk, one and a half cakes of chocolate, piece of butter the size of an egg, boil until stiff and pour on buttered tins.—[Mrs. Nettie Lord.

Chocolate Caramels.

One cup molasses, one-half of sugar, one-third of milk, two and a half squares of chocolate, piece of butter half the size of an egg; grate the chocolate fine and boil until stiff, pour into buttered pans to cool, before cold mark off in little squares.—[Mrs. Will Dyer.

Caramels.

Two cups of sugar, one of molasses, small piece of butter, half cup milk, flavor with vanilla, stir constantly, pour out thin in a pan when done.—[“Cariad.”

Kisses.

Beat the whites of nine fresh eggs to a stiff froth, then mix with it fifteen spoonfuls of finest white sugar and five or six drops of essence of lemon, drop them on paper with a teaspoon, sift sugar over them, and bake in a slow oven.—[Mrs. D. B. Strobe.

Ice Cream Candy.

One coffee cup of white sugar, half cup water, one tablespoon of vinegar, two-thirds teaspoon cream tartar, put all in a pan together and boil twenty-five minutes without stirring, flavor with vanilla, when almost cold pull it by the stove and it will be white.—[Miss Kitty Little.

Macaroni.

Blanch one pound of sweet almonds, dry them well and then pound them very fine with a rolling pin, add the whites of three eggs, beaten light, one pound of pulverized sugar sifted through a hair sieve, mix well for ten minutes, then have a piece of buttered white paper over the bottom of your baking pan, drop the mixture on it in little cakes and dredge a little sugar on the top.—[Mignon.

Batchelor's Buttons.

One egg, two ounces butter, five ounces of sugar ; make into small balls, roll in sifted sugar and bake on buttered tins, allowing rooms to spread.

Old Maid's Pinoushions.

Six eggs, their weight in flour, and sugar also, beat well together and drop on greased paper; bake in a slow oven.

Butter Scotch.

Three cups white sugar, dissolved in one-half cup sweet milk, add half cup vinegar, piece of butter half as large as an egg ; boil slowly until it seems brittle when dropped in cold water ; pour on buttered plates.—[Miss Nellie Fairbank.

Butter Scotch.

One cup of molasses, one of brown sugar, one-half of butter, flavor to taste.—[Miss Helie Miller.

TABLE OF WEIGHTS AND MEASURES.

Eggs,	10 eggs	are equal to	1 pound.
Brown sugar, powdered,	1 pound	"	1 quart.
White	"	"	"
Loaf sugar, broken,	"	"	"
Butter, when soft,	"	"	"
Indian Meal.	1 lb and 2 oz.	"	"
Wheat Flour,	"	"	"
Sugar,	"	"	2½ teacups.

LIQUIDS

4 large tablespoons are equal to	"	"	½ gill.
8	"	"	1 gill.
16	"	"	½ pint.
A common sized wine glass holds	"	"	½ gill.
tumbler	"	"	½ pint.
1 quart of liquid	"	"	4 teacups.

CAKES.

Before baking get the materials wished together, have the flour sifted, sugar rolled, eggs beaten, etc., so that they will be ready, mix well together, a wooden spoon is the best. In winter soften but not melt the butter. Cake not raised with yeast should be baked as soon as made. Let the heat of the oven be a regular moderate one. Never add fruit till ready to bake and in raised cake spread it on the top only a little below the surface, or it will settle at the bottom. Cakes that require long baking should have buttered white or brown paper on the sides and bottom of the pan; to ascertain when done, insert a clean, stiff straw in the thickest part of the loaf, if it does not stick to it it is done. To test it still further see if it "sings," a little hissing sound which you will hear if you apply your ear closely to the cake. If not you can with safety take it out. Never move a cake if possible, while baking as it is likely to make it fall. If likely to brown too much put a paper on the top. The mixing and baking has often times as much to do with success as the recipe.

ICINGS FOR CAKE.

Orange Icing.

Half pound of pulverized sugar, the juice of two oranges and one lemon.

Cocoanut Icing.

To one grated nut add one cup of fine sugar and whites of four eggs.

White Frosting.

To each white of an egg take nine teaspoons of pulverized sugar and beat all together forty-five minutes, add flavoring to taste and apply as soon as the cake is taken from the oven.—[Mrs. Matoon.

Almond Icing.

Beat up the whites of six eggs light, pound two pounds of blanched almonds with a little rose water or the white of an egg. Mix the almonds and eggs lightly together, then add by degrees two pounds of loaf sugar pounded, lay upon the cake and put in the oven to brown. This will ice a large cake.—[Mrs. S. B.

Icing for Chocolate Cake.

Take three cups of white sugar, pour on it just water enough to moisten it, let it boil till perfectly clear, beat the whites of three eggs, very light, and add to it three sticks of grated chocolate, then pour on it the boiling sugar and beat until cold. It is much improved by adding two lumps of citric acid, dissolved in a teaspoon of water and mixed with the sugar.—[Mrs. Jesse Williams.

Good Icing for Cake.

To the whites of five eggs take one pound of pulverized white sugar and stir all the while the cake is baking, put it on as soon as the cake comes out of the oven.—[Mrs. C. K. Smith and Mrs. O. B. Laurence.

Chocolate Icing for White Cake.

Two ounces grated chocolate, one of brown sugar, three teaspoons sweet milk, one teaspoon prepared gum arabic, boil briskly for ten minutes.—[Mrs. Will Stockbridge.

Cocoanut Icing.

One and a half cups white sugar, one tablespoon of corn starch, dissolved in a little water, whites of two eggs without beating, eight tablespoons grated cocoanut, boil in a vessel, over water, and cool before using.—[Mrs. Hankins and Mrs. Mattie Little.

To Blanch Almonds.

Pour boiling water on them, then slip their "coats" off, throw them in cold water to prevent turning yellow. When pounded moisten with the whites of an egg to prevent oiling, or rose or orange flower water.

Black Cake.

Yolks of eight eggs, one cup of butter, two of sugar, one of milk, two pounds of raisins, two of currants, one and a half of citron, one tablespoon each of cinnamon, allspice and cloves, one nutmeg, two teaspoons baking powder, three and a half cups of browned flour if you wish the cake very dark.—[Mrs. Mattie H. Little.

Fruit Cake.

Three pounds currants, two of raisins, six ounces citron, one and a quarter pounds of brown sugar, one of butter, one and a quarter of flour, eight eggs, one gill of brandy, four tablespoons of cinnamon, two nutmegs, one teaspoon cloves, one teaspoon soda dissolved in one-quarter teacup of water. Beat butter and sugar to a cream, next add the eggs well beaten, then the brandy, next the flour, spices and fruit and soda, fruit last. The raisins must be seeded, currants well washed, and dried citron, cut fine, sift flour on the fruit.—[Mrs. Sarah Hurt and Miss Lucretia Munson.

Fruit Cake.

Two pounds each of raisins, currants, flour and butter, one pound each of citron and brown sugar, twelve eggs, cloves, cinnamon and mace to taste, two large glasses of wine and brandy; wash the currants and dry them, cut the raisins, dredge the fruit with flour to prevent sinking, stir the butter and sugar to a cream, beat the eggs very light, then add fruit, bake four hours, put in a large gravy spoonful of cream tartar and soda, one cup of molasses, add one-half of flour browned, add dates, figs and almonds.—[Mrs. Robt. Lowry.

Fruit Cake.

Two pounds of flour, three-quarters of a pound of butter, half of sugar, one pint of molasses, one teaspoon of each kind of spice, half pound of almonds, one-quarter pound of orange peel, one pound of raisins, eight eggs, one cup of milk, two teaspoonfuls of cream tartar, one of soda ; makes two loaves.—[Mrs. David Burgess.

Fruit Cake.

Two and a half pounds of butter, two and three-quarters of sugar, two and a half of flour, five of seeded raisins, three of Zante currants, one and one-quarter of citron, eighteen eggs, whites and yolks beaten separately, three and a half wineglasses of wine, same of brandy, three and a half grated nutmegs, two and a half teaspoons of mace, same of cinnamon, one of soda.—[Mrs. John Hough.

Fruit Cake (splendid).

Three-quarters of a pound of butter, one of sugar, one of raisins, one of currants, one-half of citron, one-half of figs, six eggs, one teaspoon each of cloves, cinnamon and allspice, three-fourths of a cup of milk, one cup of coffee, half of a nutmeg, flour to stiffen.—[Mrs. Horatio Mills.

Fruit Cake.

Five eggs, three cups of brown sugar, one of molasses, one and a half of butter, five of sifted flour, one of sour milk, one teaspoon of soda, one teaspoon each of cinnamon, cloves and nutmeg, two pounds of seeded raisins, one of currants, one of blanched almonds, one-half of citron, one wine glass of brandy, or flavor with extract of vanilla. This makes two large loaves ; bake slowly two hours.—[Mrs. Pool.

Fruit Cake.

One pound of flour, one of butter, one of sugar, three of currants, three of raisins, one of citron, eight eggs, one pint of brandy, one ounce of mace, half ounce each of cloves, cinnamon, and nutmeg, to taste.—[Mrs. Wm. B. Douglass.

Fruit Cake.

Two cups of butter, two of brown sugar, two of molasses, one of sour cream, eight of flour, six eggs, one teaspoon of soda, two pounds of raisins, two of currants, half pound of citron, two nutmegs, spices and one wineglass of brandy.—[Abbie Wallace.

Fruit Cup Cake.

One cup butter, one of sugar, one of molasses, three of flour, four eggs, half pound of currants, half pound of raisins, one-quarter pound of citron, one-quarter teaspoon of soda, one teaspoon of all kinds of spices will keep a year, little brandy.—[Mrs. Morganthaler.

Fruit Cake.

Two pounds of flour, one of brown sugar, three-quarters of butter, one cup molasses, three eggs, one pint of warm sweet milk, two teaspoons soda, all kinds of spices, one pound of raisins, one and a half of currants, one-half of citron, rub the flour, butter and sugar together, add the eggs well beaten, then the molasses, then the fruit, spice and flour and last of all the soda, flour the currants, bake in a moderate oven, two and a half hours, three if made in a very large loaf, brandy and wine improve the cake if cost and conscience admit of it.—[Mrs. Henry Little and Mrs. Hattie Chapman.

Fruit Cake.

Three cups sugar, two of butter, one-half of molasses, four and a half of flour, five eggs, three pounds raisins, one and a half of currants, half pound of citron, one teaspoon baking powder, one glass brandy, spices.—[Miss Emma Hardy.

Spice Cake.

One and a half cups of sugar, one-half of molasses, one-half of butter, more if you wish it richer, one of sour milk, one and a half of chopped raisins, four of flour, three eggs, one teaspoon of soda dissolved in the milk, half teaspoon each of cloves, nutmeg and cinnamon is very nice.—[Sadie Kimball.

Cold Water Cake.

Two cups of sugar, two-thirds of butter, one-half molasses, one of cold water, one of raisins, four of flour, two eggs, two teaspoons baking powder, two teaspoons each of clove and cinnamon, half a nutmeg.—[Miss Kitty Little and Miss Emma Hardy.

Currant Composition Cakes.

Two cups of butter, three of sugar, five of flour, one of milk, five eggs, one pound of currants, two teaspoons baking powder ; bake in gem pans or muffin-rings.—[Mrs. Mattie Little and Mrs. Netty Lord.

Pork Cake.

One pound of fresh fat pork chopped fine, one pint of boiling water, one pint of molasses, two cups of brown sugar, one pound of raisins, one of currants, one-half of shelled almonds, blanched and chopped, one teaspoon each of all spices, one nutmeg, one heaping tablespoonful of saleratus, glass of brandy, flour enough to make it stiff.—[Mrs. James Cairns.

Chocolate Cake.

One cup of butter, two of sugar, one of water, three of flour, four eggs, one and a half teaspoons Royal Baking Powder; after mixing these ingredients together, take half the dough and grate half a cake of German chocolate in it, then put first one spoonful of the light, then the dark, and so on, until all is used up.—[Mrs. Ella Morganthaler and Mrs. E. M. Kimball.

Chocolate Cake.

Two cups of sugar, one of butter, yolks of five eggs, whites of two, one cup of milk, three and a half of flour, two teaspoons of baking powder, bake in jelly tins, place between the layers the following mixture: whites of three eggs, one and a half cups of sugar, three tablespoons grated chocolate, one teaspoon vanilla, beat well together.—[Mrs. Dr. Woodworth.

Chocolate Cake.

Two cups of sugar, one of butter, one of sweet milk, two of flour, one of corn starch, two eggs, one teaspoon soda, two of cream tartar, one of vanilla, bake in jelly pans, and place between the following mixture: one-quarter cup grated chocolate, eight tablespoons of pulverized sugar, one teaspoon vanilla, beaten whites of three eggs; spread as soon as baked.—[Mrs. Will Dyer and Mrs. Addie Howard.

Cocoanut Cake.

Two cups of sugar, half cup of butter, half cup of sweet milk, two and a half of flour, whites of four eggs, one and a half teaspoons Royal Baking Powder; bake in tins the same as jelly cake, with an icing made of the whites of three eggs, sugar enough to make it stiff, and cocoanut sprinkled on top of the frosting, between each layer.—[Mrs. Clarkson.

Cocoanut Cake.

Whites of nine eggs, two cups of sugar, one of butter, one of milk, two and a half of flour, three spoons of Baking Powder, one large cocoanut grated very fine; bake as jelly cake and place between the following mixture. one cup of sugar and well beaten whites of four eggs.—[Mrs. Sol. D. Bash.

Cocoanut Cake (very nice.)

One pound of sugar, one-half pound of butter, one pound of flour, one-half cup of sweet milk, two teaspoons of cream tartar, one of soda, grate two large cocoanuts, put half in the cake the last thing with the whites of twelve eggs, bake in one large cake, make your icing, put the rest of the cocoanut in it, and ice as you would any cake.—[Mrs. John Hough.

Cocoanut Cake.

Four cups of flour, three of sugar, one of butter, one of milk, five eggs, whites and yolks beaten separately, two teaspoons Royal Baking Powder, half of a large cocoanut or two small ones, grated and put in the last thing. Make an icing with the other half, the whites of three eggs and half cup of sugar, cover the cake as soon as taken from the oven; can be baked in one large cake or in gem pans or muffin rings.—[Mrs. Mollie Kimball and Mrs. Addie Howard.

Cocoanut Cake.

Two cups of sugar, half cup of butter, one of milk, three of flour, three eggs, three teaspoons baking powder; bake as jelly cake, place between the layers the following mixture: half of a grated cocoanut, whites of three eggs and one cup of sugar; mix with the rest of the cocoanut four tablespoons of sugar and strew thickly on top.—[Mrs. Dr. Woodworth.

Chocolate Squares.

One cup of butter, two of sugar, one of water, two and a half of flour, one and a half teaspoons of Royal Baking Powder; bake in two layers in a biscuit pan, place between them the following mixture cut in squares:

Icing—Dissolve one sheet of isinglass in one cup of boiling water, mix with it one cake of grated chocolate, one cup of pulverized sugar to the consistency of cream. For the top, mix the remainder of the icing with one cup of sugar flavored with lemon, spread thin.—[Mrs. Ella Morganthaler.

Almond Cake.

Two cups of sugar, three-quarters of butter, one of sweet milk, three of flour, one of corn-starch, whites of six eggs, one teaspoon of baking powder, bake as jelly cake with the following cream between: three eggs beaten separately, one cup sugar, one pint of sour cream, one pound of almonds, blanched and pounded, little vanilla; beat the yolks and sugar together gradually, stir in the cream, then the almonds, then the whites, well beaten.—[Miss Maggie Angell.

Almond Cake.

One pound of butter, one of sugar, one of flour, two of blanched almonds, three of raisins, three-quarters of citron, ten eggs.—[Mrs. W. H. Withers.

Almond Cake.

Beat the yolks of twelve eggs to a froth with one pound of white sugar, beat the whites of nine eggs and stir into the yolks and sugar, add gradually one pound of flour and a half pound of blanched almonds, pounded, and three tablespoons of thick cream.—[Mrs. Jesse Williams.

Almond Cream Cake.

One cup of butter, two of sugar, three of flour, one of sweet milk, five eggs, whites and yolks beaten separately, two teaspoons of cream tartar and one of soda, bake like jelly cake and spread between the layers the following mixture: three eggs, whites and yolks beaten separately, add to the yolks one cup of sugar, half pound of blanched almonds, rolled fine, one cup of sour cream, then the whites well beaten and sweeten to taste.—[Mrs. Sol. D. Bash and Mrs. C. M. Dawson.

Almond Cake.

One cup of butter, two of pulverized sugar, one-half of milk, two of flour, one of corn starch, whites of eight eggs, one teaspoon of soda, two of cream tartar, two of essence of almonds.—[Mrs. Keil.

Orange Cake.

One cup of sugar, three large teaspoons melted butter, four large spoons of sweet milk, one cup of flour, one teaspoon of baking powder, four eggs, leaving out the white of one for frosting; bake in layers and place between frosting, made of the juice of one orange and part of the rind grated, powdered sugar and white of one egg.—[Mrs. Beals.

Orange Cake.

One cup of butter, two of sugar, one of milk, four of flour, five eggs, one and a half teaspoons of Royal Baking Powder, taking the juice of three oranges, mix with white sugar to the consistency of cream; bake in layers and spread with the paste.—[Mrs. Ella Morganthaler.

Lemon Cake.

One pound of sugar, one-half of butter, one of milk, three teaspoons baking powder; bake in layers and place between frosting made of grated rind and juice of two lemons, one coffee-cup of sugar; let this come to a boil, then stir in the well-beaten whites of four eggs.—[Mrs. C. M. Dawson.

Apple Cake.

One cup sugar, piece of butter size of an egg, four eggs, one cup of flour, half teaspoon baking powder—or, half cup each of sugar, butter and milk, two cups of flour, one egg, one teaspoon cream tartar, half of soda, bake as jelly cake, and place between a jelly made of four large apples grated, one egg, one cup of sugar, grated rind and juice of one lemon, let it come to a boil, and when cool spread between the cakes.—[Mrs. Jethro Mitchell and Mrs. K. P. Smith.

Custard Cream Cake.

Two cups of sugar, six teaspoons melted butter, half cup of milk or cold water, one teaspoon cream tartar, half of soda, two and a half cups of flour and six eggs—or, two cups of powdered sugar, two-thirds of butter, one-half of milk, three of flour, four eggs and two teaspoons Royal Baking Powder in the flour: bake in jelly cake pans, and when cool place between the following custard: heat half pint of milk to boiling and stir in two small teaspoons of corn starch, wet with a little cold milk, take out a little and mix gradually with the beaten egg and sugar, return to the rest of the custard, stirring constantly till quite thick; when cool flavor and spread on the cakes.—[Mrs. W. S. Buck and Mrs. Will Stockbridge.

Buffalo Cream Cake.

One cup of sugar, one tablespoon of butter, one egg, one and a half cups of flour, three-quarters cup of milk, two teaspoons baking powder, cream to place between, one cup boiling milk, one egg, two teaspoons corn starch, one of sugar, one of flour, flavor to taste.—[Mrs. ———.

Cream Sponge Cake.

Three eggs, one teacup sugar, two tablespoons of cold water, one and a half cups of flour, one teaspoon of Royal Baking Powder; bake as jelly cake with the following cream: boil one pint of milk, stir in a large tablespoon of corn starch dissolved in a little cold milk, two eggs, one cup of sugar and a large spoonful of butter. Make the cream first, that it may cool while the cake is baking. Grated cocoanut put in the cream improves it greatly.—[Miss Dolly Ward and Miss Mollie Kimball.

Cream Cake.

One cup of sugar, one and a half of flour, three eggs, whites and yolks beaten separately, one teaspoon cream tartar, half of soda, two tablespoons sweet milk; when the cake is done, cut the top off very carefully, take some of the inside out and pour in the following custard: half pint of milk, yolks of three eggs, half cup of sugar, flavor to taste; mix all together and boil in hot water until it thickens, then put the top on again, and let it cool before sending to the table; must be eaten fresh.—[Mrs. Wm B. Douglass..

White Cake.

One pound of flour, one of sugar, one-half of butter, whites of sixteen eggs, one and a half teaspoons of cream tartar, one-half of soda, rub the butter and sugar together, then put the whites of eggs into it, sift the flour three times, with the cream tartar and soda in it, added last.—[Mrs. Jesse Williams.

Bride's Cake (Splendid.)

Half cup of butter, two of white sugar, whites of five eggs beaten to a stiff froth, one cup of cold water, mix well together, then add three cups of flour, two teaspoons of cream tartar sifted in the flour, one teaspoon soda, flavored with almond.—[Mrs. Pool.

White Cake.

Whites of eight eggs, one cup of butter, two of sugar, one of sweet milk, three of flour, two teaspoons of baking powder and one of rose or peach essence. For "Gold Cake," take the yolks, same quantities of everything else, and flavor with lemon or vanilla.—[Mrs. Eliza Hartman and Mrs. K. P. Smith.

Delicate Cake.

One and a half cups of sugar, half of butter, two of flour, one-half of milk, whites of four eggs, one teaspoon cream tartar, one-half soda.—[Mrs. J. Hallsworth and Mrs. H. Mills.]

Delicate Cake.

One pound of sugar, one of flour, half of butter, two of flour, one-half cup of milk, whites of ten eggs, two teaspoons cream tartar, one of soda.—[Mrs. Chas. McCulloch and Mrs. D. B. Strobe.]

Stollen (a German Cake.)

One quart of sponge, one of milk, one pound of butter, one of sugar, one of raisins, one-quarter of citron, two ounces of sweet almonds, one of bitter almonds, six eggs, one lemon, grated, blanch and chop the almonds, stir all together, flour enough to make not quite so stiff as bread ; make into loaves, let it rise, and when light bake slowly one hour.—[Mrs. Schmetzer.]

Stollen.

One pint of milk warmed, one pound of butter, five spoons of yeast, half-pound of raisins, one-half of currants, one-quarter of a pound of sugar, a little mace and flour enough to keep it from sticking, warm the flour and put the warmed milk in the center of it, then stir in the yeast, then the butter, into which the other ingredients have been worked, set it in a warm place to rise, then cut ridges in the top and spread some melted butter and a quarter of a pound of coarsely-rolled almonds, which have been blanched, over it, bake slowly, when done spread it again with butter and sift sugar and cinnamon over the top.—[Mrs. Carrie Douglass.]

White Pound Cake.

One pound of sugar, one-half of flour, one-half of corn starch, three-quarters of a pound of butter, one teaspoon baking powder, whites of nineteen eggs, rose-water, brandy and lemon. This is a superior cake.—[Mrs. John Gilbert.]

White Cake.

Two and a half cups of flour, two of sugar, one-half butter, three-quarters of sweet milk, two teaspoons of baking powder, whites of six eggs, beat sugar and butter together, then add milk, flour and baking powder, last the whites of the eggs.

Lemon Cake.

One cup of butter, three of pounded loaf sugar, four of flour, one of sweet milk, five eggs, whites and yolks beaten separately, one teaspoon of soda dissolved in the milk, juice and grated rind of one lemon. Is much improved by icing.—[Mrs. John Hough.

Queen Cake (very nice).

One cup of butter, two of sugar, one of milk, four of flour, six eggs, three teaspoons Royal Baking Powder or two of cream tartar and one of soda, flavor to taste.—[Mrs. T. M. Biddle.

French Loaf Cake.

One cup of butter, three of sugar, one-half of cream, four of brandy, (fruit if you like) three spoons Royal Baking Powder, or cream tartar and soda.—[Mrs. T. M. Biddle.

Berwick Sponge Cake.

Beat six eggs together two minutes, add three cups of sugar and beat five minutes, add two cups of flour, with two teaspoons of cream tartar sifted in, and beat two minutes, then add one cup of cold water with one teaspoon saleratus dissolved in it and beat one minute, grated rind of one lemon and one-half of the juice, a little salt and two cups more flour, then beat one minute, (observe the time exactly), bake in rather deep pans.—[Mrs. D. B. Strobe.

Mountain Cake.

One cup of butter, two of sugar, three of flour, one of sweet milk, one teaspoon of soda, two of cream tartar, whites of eight eggs; bake as jelly cake and place between the following mixture: Two cups of white sugar, boil to a thick syrup, putting in water enough to keep from burning, pour this boiling hot over the whites of two well beaten eggs and stir till cold, add one-third teaspoon of citric acid and flavor to taste. Another icing: Use isinglass instead of eggs—as much as will dissolve in one-half teacup of warm water; beat sugar into a stiff froth; it adds to the appearance of it; can be baked in layers of different sizes, decreasing in size as it is "built" up, ice it on top.—[Mrs. J. B. Fairbank.

Pound Cake.

One pound of sugar, one of butter, one of flour, ten eggs, one-half tumbler of rose water.—[Mrs. Nellie Matoon and Mrs. Brown.

Quaker Pound Cake (excellent).

One cup of white sugar, one of butter, two and one-half of flour; one-half of sour milk, two eggs, one teaspoon soda, one of cloves, one of cinnamon, one-half cup chopped raisins.—[Mrs. Etta Joslin and Mrs. Will Joslin.

Sponge Cake.

Twelve eggs, the whites beaten to a froth in the bowl in which the cake is made, the yolks beaten in the bowl with one-half teaspoon of salt, one-half pound of flour with a teaspoon of cream tartar sifted after the latter is put in, one pound of sugar stirred into the whites, then the yolks, afterward the flour; flavor with essence of lemon.—[Mrs. John Hough.

None So Good.

One pound of sugar, one of flour, one-half of butter, six eggs, one teaspoon soda, one cup of cream, one nutmeg.—[Mrs. John Hough.

White Sponge Cake.

One and one-half tumblers of pulverized sugar, one of flour, one teaspoon cream tartar, whites of ten eggs, beat the eggs to a stiff froth, add the sugar, sift the flour and cream tartar together and stir in as gently as possible; flavor to taste; never move it in the oven.—[Mrs. J. B. Fairbank, Mrs. C. M. Dawson, Helie Miller and Mrs. Jesse Williams.

Cream Sponge Cake.

Stir a cup of white sugar into the beaten yolks of two eggs, add half cup of sweet cream and Graham or white flour, with a teaspoon of baking powder, enough to make a thin batter. Have your pans hot, and the last thing add the whites well beaten; stir together quickly and bake in a quick oven.—[Mrs. Will Stockbridge.

Sponge Cake (nice).

One and a half cups of sugar, three eggs, whites and yolks, beaten separately; half cup of water, two of flour, one and one-half teaspoons of Royal Baking Powder; roll the sugar; add the whites well beaten, then the yolks, then the water, then flour with baking powder sifted in. Flavor with lemon.—[Miss Mollie Kimball.

Sponge Cake.

Six eggs, one pint of pulverized sugar, one of flour, half a teaspoon of salt, half a teacup of water, one teaspoon of baking powder, one grated lemon. Bake one hour in a slow oven.—[Mrs. Keil.

Sponge Roll.

Two cups of sugar, one-fourth of milk, two of flour, six eggs, one teaspoon cream tartar, half of soda. Will make three rolls, baked in long tins. For the frosting, take the whites of three eggs, one and a half cups of pulverized sugar, spread on the bottom of the cake and roll up quickly.—[Mrs. Julia Porter.

Roll Jelly Cake.

Two eggs, one cup of sugar, half of sweet milk, one good cup of flour, one teaspoon cream tartar, one-fourth of soda. Makes two rolls.—[Mrs. Hattie Woodward.

Warm Jelly Cake.

One cup of sugar, one of sweet milk, one egg, half teaspoon of butter, same of lard, one pint of flour and two teaspoons of baking powder sifted together. Bake in tins and spread while hot.—[Mrs. Eliza Hartman.

Gold Cake.

Yolks of ten eggs, two cups of brown sugar, one of butter, one of sweet milk, three and a half of flour, three teaspoons of baking powder, flavor to taste, beat butter and sugar to a cream, add the eggs, beaten very light, next the milk; then flour and flavoring, baking powder last. Silver cake, same quantities, using the whites of the eggs and white sugar.—[Mrs. Sarah Hurtt and Miss Lucretia Munson.

Boston Cream Cake.

Boil together one pint of water and one-half pound of butter; while boiling stir in three-fourths of a pound of flour. When cool add ten eggs and half a teaspoon of soda; drop in pans in small pieces and when baked cut open and put in cream. For the cream boil one pint of milk, two cups of sugar, one cup of flour, four eggs; flavor to taste.—[Mrs. Rowland.

Boston Cream Cakes.

One pint of boiling water, one cup of butter, one cup of flour, add the butter to the boiling water, and then, while boiling, stir in the flour quickly and thoroughly; while cooling beat up six eggs, whites and yolks separately; when the flour and butter are cool, mix in one-fourth teaspoon of soda, add the yolks, the whites, beaten very light. Drop on pans, a tablespoonful at a time, not very close together. Be sure they are fully done before you take them out, or they will fall. Before putting them in the oven wash the top with the white of an egg. For cream, take one pint of milk, three eggs, one cup of sugar, half cup of flour; boil the milk, beat the eggs, stir in the flour and sugar, then stir this into the boiling milk and let it just thicken. Flavor with lemon when cold. Just before you wish to place them on the table cut one side of the cake open and fill with cream.—[Mrs. B. H. Kimball.

Scotch Cake.

Stir to a cream one pound of sugar, three-fourths of butter, add the juice and grated rind of one lemon, one wine glass of brandy, separate the yolks and whites of nine eggs, beat them to a froth and stir them in. add one pound of sifted flour and just before putting in the cake pans add one pound of seedless raisins.—[Mrs. C. Douglas.

Corn Starch Cake.

Beat to a thick cream one cup of butter, two of sugar, mix one cup of corn starch with one of milk or water and add to the butter and sugar, then add two cups of flour and the whites of four eggs beaten to a stiff froth, two teaspoons of baking powder, flavor the icing with rose.—[Mrs. A. C. Keel, and Mrs. Clara C——.

Corn Starch Cake.

One cup pulverized sugar, half cup of butter, stir until it looks like thick cream, one teaspoon of soda dissolved in half teacup of sweet milk, beat the whites of three eggs and put them in with two teaspoons of cream tartar mixed with a teacup of flour, stir and add half a teacup of corn starch, flavor and bake in a moderate oven. Frost or not, just as you please.—[Mrs. B. W. Chapman.

Lemon Cake.

Five cups of flour, white and clean,
One cup of butter, nothing mean,
Six new-laid eggs, well beaten up,
Enough of milk to fill one cup,
One lemon, large, or two, if small;
Sugar, three cups, to sweeten all,
A teaspoonful of soda add—
Rich lemon cake will then be had.
Bake it in pans to please the eye,
Or round, or oblong, should you try,
Of one thing note, without surprise:
The more you make the less the size.

—[Mrs. Cynthia Hill.

Corn Starch Cake.

One cup of butter, two of white sugar, two-thirds of sweet milk, one of corn starch, two of flour, yolks of six eggs, two teaspoons of cream tartar, one of soda, last of all the whites of the eggs: flavor with lemon.—[Mrs.———.

Citron Tumbler Cake.

Three tumblers of white sugar, one of butter, one of sweet milk, five of flour, one of citron, four eggs, one teaspoon of soda, two of cream tartar; flavor with lemon extract.—[“Cariad.”

Coffee Cake.

One cup of coffee, one of molasses, two of sugar, one of butter, five of flour, three eggs, one teaspoon of soda, fruit and spice to the taste.—[Mrs. John Gilbert and Mrs. Keil.

Coffee Cake.

One cup of butter, one of fresh made coffee, two of brown sugar, three of flour, one of currants, one of raisins, six eggs, two teaspoons each of cinnamon and cloves, one of soda.—[Mrs. Ella Morganthaler.

Coffee Cake.

One-half cup each of molasses, brown sugar, butter, coffee, two and a half of flour, one egg, one teaspoon saleratus; spices to taste and fruit.—[Mrs. K. P. Smith.

You can atways rely on Royal Baking Powder.

Lady Fingers.

Four eggs, one cup of butter, two of sugar, three of flour, if made into paste for fingers, add just enough flour to bring it into a roll the size of the finger, it will spread in the oven to a thin cake. Flavor with lemon. They are nice dipped in chocolate icing.—[Mrs. Cynthia Hill.

Watermelon Cake.

Whites of eight eggs, two cups of sugar, one of butter, one of sweet milk, three cups of flour, two teaspoons of cream tartar, one of soda; in one-third of the batter put two cents worth of cochineal, a lump of alum the size of a pea, dissolved in water, flavor with lemon. Put in the cake pan as you would marble cake.—[Mrs. Ella Morganthaler.

Watermelon Cake.

White part: two cups of white sugar, one-half cup of butter, one-half of sour milk, whites of eight eggs, three cups of flour, one teaspoon of soda, two of cream tartar. Red part: one-half pound red sugar, half cup of butter, half cup sweet milk, whites of six eggs, two cups of flour, two teaspoons cream tartar, one of soda, put half the white part in the pan, then the red, with a few currants sprinkled in to have the appearance of seeds, then place the remaining white part on top.—[Mrs. Judge Worden.

Leopard Cake.

Four eggs, whites and yolks beaten separately, to the whites add one and a half cups white sugar, one of butter, half of sour milk, two of flour, half a teaspoon of soda, to the yolks add the same quantities, using brown sugar instead of white, flavor to taste, drop in cake pans, spoonful of each alternately.—Mrs. W. B. Douglass.

Bread Cake.

Three cups of light dough, taken out after kneading thoroughly, three of sugar, one of butter, three eggs, small teaspoon of soda, one cup of raisins (more if you can afford it), spices to taste, more flour if necessary to make it the consistency of pound cake, let it stand a little while to rise, then put raisins in the top and press them in a little.—[Mrs. Will Stockbridge and Mrs. W. H. Howard.

Make a pudding with Royal Baking Powder.

Bread Cake.

Two pounds of dough, three-quarters of sugar, one-half of butter, three eggs, half teaspoon of soda, three-quarters of a nutmeg. Improved by two tablespoons of brandy.—[Mrs. John Hough.

Marble Cake.

To the whites of five eggs add one and a half of white sugar, half of butter, half of sweet milk, two and a half of flour, two teaspoons of baking powder. Same quantities for dark part, using brown sugar and spices.—[Mrs. Rodabaugh.

Hickory Nut Cake.

Four cups of flour, one of butter, two of sugar, one of sweet milk, two teaspoons cream tartar, one of soda, half pound of raisins, half pound of hickory-nut kernels, the whites of eight eggs, nutmeg.—[Mrs. W. H. Withers.

Hickory Nut Cake.

One cup of butter, two and a half of sugar, three and a half of flour, one of sweet milk, four eggs, one pint of hickory-nut meats, one pound of raisins, one pound of currants, small piece of citron, one teaspoon of soda, two of cream tartar.—[Miss Maggie Angell.

Hickory Nut Cake.

Three cups of flour, two of sugar, one-half of butter, one-half of milk, one-half teaspoon of soda and cream tartar, two eggs, one pint of hickory-nut meats.—[Mrs. Netty Lord.

French Cake (very nice.)

Two cups of sugar, half a cup of butter, one of sweet milk, three of flour, three or four eggs as you happen to want to use, one teaspoon soda, two of cream tartar, or two teaspoons Royal Baking Powder. This is nice plain or with fruit in it, can be used for any cream or roll jelly cake, and is a very accommodating recipe. A nice chocolate cake can be made from it by taking one-third of the dough and mixing grated chocolate in it and putting it in like marble cake—or taking half the dough, putting chocolate in it and baking so that you can have alternate layers for a jelly cake of the chocolate and white with cocoanut icing between.—[Mrs. B. H. Kimball and Mrs. Martha Bieber.

Make wheat cakes with Royal Baking Powder.

Cider Cake.

Two pints of flour, one of sugar, half of molasses, half of cider, one cup of butter, three eggs, half a teaspoon of soda, raisins and spices.—[Mrs. W. B. Douglass.

French Loaf Cake (very nice.)

Two and a half cups of sugar, one and a half of butter, one of sweet milk, three eggs, five cups of flour, one-half teaspoon of soda, half pound of raisins, one-quarter pound of citron, mace to taste.—[Miss Emma Hardy.

Picnic Cake.

Two cups of white sugar, two eggs and the white of a third, one cup of butter, one of sweet milk, two of flour, one of corn starch, half teaspoon of soda, one of cream tartar.—[Mrs. Etta Joslin.

Jersey Cake.

One cup sugar, one-half of butter, two of flour, half of milk, two eggs, one teaspoon baking powder or two of cream tartar and one of soda.—[Mrs. F. H. Hall and Mrs. James Hamilton.

Washington Pie.

One cup sugar, one-half of butter, half of milk, two of flour, four eggs, bake in two layers and spread with jelly.—[Mrs. Ella Morganthaler.

Two Egg Cake.

Two cups of sugar, one-half of butter, one of milk, three of flour, two eggs, two teaspoons of baking powder, flavoring to taste.—[Miss Kittie Little.

One Egg Cake.

One egg, one and a half cups of sugar, one of sweet milk, three of flour, two tablespoons of butter and three teaspoons of baking powder. You can put a cup of raisins in this, making a very eatable cake—or omit the raisins, and instead of three cups of flour, use one of corn starch and two of flour for a white cake.—[Mrs. Will Stockbridge.

Cream Cake.

One cup of sugar, three-quarters of milk, one and a half of flour, one egg, one tablespoon of butter, one teaspoon Royal Baking Powder.—[Mrs. D. B. Strobe and Mrs. Dr. Woodworth.

Royal Baking Powder is sure.

Sally Lunn.

Seven cups of flour, one-half teacup of butter warmed in a pint of milk, a little salt, three well-beaten eggs, one-half cup of sugar, if wished, two tablespoons of brewer's yeast (if home made use twice as much), pour into pans to rise, and bake before it sours.—[Mrs. Jesse Williams, Mrs. Mattie H. Little, Mrs. Hankins.]

Molasses Gingerbread.

One cup of molasses, one of warm water, one-half cup of shortening, one half teaspoon of soda, three cups of flour, and spice to taste. Is a nice common gingerbread.—[Mrs. John Gilbert.]

Gingerbread.

One pint of molasses, two eggs, one-half teacup of butter, two teaspoons ginger, three of baking powder, one cup of water, and flour enough to stiffen.—[Mrs. Barnes.]

Gingerbread.

One cup of molasses, one-half cup of shortening, one-half cup of boiling water poured on a piece of alum size of a nutmeg, one teaspoon ginger, one large teaspoon soda, and flour to stiffen.—[Mrs. T. P. Anderson, Mrs. D. B. Strobe.]

Hard Sugar Gingerbread (nice.)

Two cups of sugar, one of butter, two eggs, one tablespoon of ginger, a little salt, and flour enough to roll thin. Cut in squares and bake in a quick oven.—[Mrs. B. H. Kimball.]

Gingerbread.

One pint of molasses, one cup of brown sugar, one of sour milk, one-half of butter, one teaspoon of soda, one tablespoon of ginger, three eggs, and flour enough to stiffen.—[Mrs. John Hough.]

Jumbles.

Two cups of sugar, one of butter, one of cream, one egg, one teaspoon of soda, flour enough to roll out.—[Mrs. Wm. B. Douglass.]

Superior Molasses Cake.

Two cups of molasses, one of sour cream, one of sour milk, one tablespoon of butter, two teaspoons of soda, two of ginger, one of salt, and flour enough for a thick batter.—[Mrs. Will Stockbridge.]

Royal Baking Powder is guaranteed as represented.

Good Molasses Gingerbread.

One cup of boiling water, two of molasses, two teaspoons of saleratus, one tablespoon of butter or lard, one of ginger, and a little salt. When cool add flour—not very stiff.—Miss Sadie Kimball.

Soft Gingerbread.

One cup of butter, one of white sugar, and rub to a cream; then add one cup of syrup; beat three eggs well and add; then one tablespoon each of cinnamon, allspice and ginger; next add three cups of sifted flour; and last, one teaspoon of soda, dissolved in a teacup of sour milk.—[Miss Hellie Miller.

Famous Ginger Snaps.

Three pounds of flour, one and one-half of brown sugar, one and one-quarter of shortening, (two-thirds butter and one-third lard.) one pint of thick molasses, one-half pint of sour milk, and one teaspoon of soda, two tablespoons of ginger, and one teaspoon of cloves. Mix well. Be sure *not* to add any more milk or flour. Make *exactly* according to directions, and they will be found very nice. Roll very thin and bake quickly.—[Mrs. Jesse L. Williams.

Ginger Snaps.

One pint of molasses, one teacup of butter, one tablespoon of ginger, one-half tablespoon of cloves, one teaspoon soda; boil all together until thoroughly mixed. When cold add as much flour as you can mix in. Roll thin and bake quick.—[Mrs. Dr. Chapman.

Ginger Nuts.

One pound of sugar, six eggs, one tablespoon each of ginger and cinnamon, one teaspoon each of cloves, soda and cream tartar; mix stiff, roll out and cut with a biscuit cutter; bake on tins in a quick oven.—[Mrs. Jane Moyer.

Sugar Gingerbread.

Two cups of sugar, one of butter, four eggs, two-thirds teaspoon of soda, one-half of cream tartar, one nutmeg, some kind of essence, flour to make stiff; roll out on tin sheets, cut into squares when baked.—[Mrs. Sadie Kimball.

Try the Recipes in this book with Royal Baking Powder.

Ginger Snaps.

One cup molasses, one-half of butter, one teaspoon of soda, one of ginger, one of ground cloves, flour enough to stiffen, roll thin and bake quick.—[Miss Dolly Ward.

Cookies.

One and a half cups of sugar, one of butter, three eggs, three teaspoons baking powder, one-half scant cup of sweet milk, flavoring and flour enough to make it stiff enough to roll out.—[Mrs. Dr. Woodward.

Aunt Nelly's Cakes (very nice.)

Five cups of flour, two and a half of sugar, one of butter, one of sour milk, one teaspoon of soda, roll it thin and cut out with a biscuit cutter and then cut a small hole in the center, beat up the whites of two eggs and wash the tops, and sprinkle sugar and cinnamon on them before baking ; bake in a hot oven.—[Miss Mary Hanks and Mrs. Jesse Williams.

Aunt Eliza's Cookies (extra.)

Two cups of sugar, one of butter, two eggs, four great table-spoons of cold water, one and a half teaspoons of saleratus, flour enough to roll out, season with lemon, bake lightly in a quick oven.—[Mrs .C. D. Newell.

Clove Cookies.

Three pounds of flour, one of butter, one sugar, four eggs, rub the butter and sugar together, add as much molasses as will mix the flour, one teaspoon saleratus, cloves (ground) to taste.—[Mrs. Jesse Williams.

Soft Jumbles.

Seven eggs, five cups of sugar, two of butter, one of milk, one nutmeg, teaspoon saleratus ; beat the eggs, butter and sugar well together, have the milk warm, into which stir the saleratus, flour enough to handle and roll out.—[Mrs. Jesse Williams.

Drop Cakes.

One and a half cups of sugar, three of flour, one egg, one table-spoon of butter, one teaspoon of soda, two of cream tartar in one cup of sweet milk, flavor highly and drop on buttered tins.—[Mrs. Jesse Williams.

Nothing is so good for the purpose as Royal Baking Powder.

Jumbles.

Three eggs, two cups of sugar, one of butter, one teaspoon of soda, dissolved in quarter cup of cold water, caraway seed, mix soft and roll thin.—[Mrs. J. B. Fairbank.

Crullers.

One-half pound of butter, one of sugar, four eggs, dissolve in a teacup of thick cream, a teacup of saleratus, add the eggs, make as stiff as bread dough, roll out and cut in any shape you please, fry in hot lard. You can add a glass of brandy and spices if you desire.—[Mrs. Etta Joslin and Mrs. Will Joslin.

Crullers.

Three eggs, one cup white sugar, three tablespoons melted lard, three of cold water, little salt and soda.—[Mrs. Pool.

Doughnuts.

Three eggs, one and a half cups of sugar, one of milk, butter half the size of a hen's egg, one teaspoon of soda, nutmeg, flour enough to roll out.—[Mrs. K. L. Smith.

Doughnuts.

Three eggs, one coffee cup of sugar, one of sour milk, one teaspoon of soda, one-half of shortening, flour enough to roll out.—[Mrs. Dr. Woodworth.

Doughnuts.

Three eggs, two quarts of flour, three teaspoons of baking powder, sift well together, add the eggs, one and a half coffee cups of white sugar, one and a half cups of sweet milk, piece of butter size of a walnut, season to taste, mix until stiff enough to roll out; fry in hot lard.—[Mrs. John Morgan.

Doughnuts.

Two eggs, two cups white sugar, one of sweet milk, one table spoon melted butter, two teaspoons cream tartar, one of soda, one of salt.—[Mrs. Pool.

Doughnuts.

One egg, one cup of sugar, one tablespoon of butter, one cup of sour milk, one teaspoon of soda, little ground cinnamon, flour enough to roll thin; fry in hot lard.—[Miss Dolly Ward.

Be sure you have the Royal Baking Powder then go ahead.

Doughnuts Without Eggs.

Two quarts of flour, three heaping teaspoons of Royal Baking Powder, sift well together, add two cups of white sugar, one and a half of sweet milk, piece of butter size of a hickory nut, season to taste, mix until stiff enough to fry.—[Mrs. John Morgan,

Raised Doughnuts.

One quart of bread dough that is ready to bake, mixed with two teacups of sugar, two tablespoons of shortening, roll thin and fry in hot lard.—[Mrs Martha Bieber.

Jelly Turnover.

To one quart of bread dough that is ready to bake, add one teacup of sugar, two tablespoons of shortening, roll thin and cut with a biscuit cutter, then stretch as thin as possible, put a lump of hard jelly in the centre, moisten the edges, turn over and pinch firmly together, fry in hot lard. Are nicer when first made. Mince meat can be substituted in place of jelly, taking care to fold closely together; also, any firm preserves.—[Mrs. Martha Bieber, Mrs. B. H. Kimball.

French Rolls.

Boil and mash two potatoes, one quart of water and one-half cup of yeast; stir stiff with flour and set away to rise; when light add one cup of butter, two of sugar, three eggs, one tablespoon of cinnamon, one teaspoon soda, two of cream tartar, one-half pound of dried currants, then roll out and bake on tins.—[Mrs. Jane Moyer.

Doughnuts.

One cup of sugar, one and one-half of sour milk, six cups of flour, two eggs, two tablespoonfuls of butter, one teaspoonful of soda.—[Miss Emma Hardy.

Try the Recipes in this book with Royal Baking Powder.

PRESERVES AND JELLIES.

Apple Custard.

One pint of strained apple, one pint of cream, five eggs, sugar and cream.—[Miss Emma Hardy.

Hotch Potch.

Take equal quantities of cling peaches, pears and apples that will not cook to pieces, put together and weigh. Take one-half the weight of coffee sugar, have the syrup boiling hot before adding the fruit, boil over a slow fire for three hours; put in stone jars and seal up with paper and white of an egg.—[Mrs. Allen.

Marmalade.

One peck of quinces, two pecks of nice ripe apples, pare and stew separately. Take a pound of sugar to a pound of the fruit; if the fruit is sweet three-fourths of a pound is sufficient. Mix well and cook about three-quarters of an hour, stirring all the time, then take out in small bowls.—[Mrs. M. J. Graff.

Rhubarb Jam.

Pare the stalks and cut it up small. To every twelve pounds of rhubarb add ten of sugar in lumps, with the juice and peel of a lemon, which must be taken out after the jam is boiled. Boil it with the sugar very slowly that the stalks may dissolve. This will not be less than one-half hour. Must be stirred continually.—[Mrs. Miller.

To Preserve Quinces.

Peel the quinces and boil until a straw will pierce through them, then put them into the hot syrup and cook until red. The syrup should be made with a pound of sugar to each pound of the fruit.—[Mrs. F. H. Hall.

Preserved Grapes.

Slip the grapes from their skins, save the latter, and put the pulps over the fire, and heat them. They will dissolve to liquid. When heated enough to melt, strain through a coarse sieve to remove the seeds. Put the juice and skins back into the kettle with three-fourths of a pound of sugar to a pound of fruit. The skins will fill up again with the pulp. They require very little cooking as there is no water with them.—[Mrs. Randali.

Make a pudding with Royal Baking Powder.

Preserved Strawberries (very nice.)

Take equal weights of strawberries and white sugar, put the sugar into a pan with merely water enough to dissolve it, and let it boil until the surface is covered with bubbles—about 20 minutes—then put in the fruit with one pint of red currant juice to each pound of strawberries, which will improve the color of the berries; allow it to boil five minutes, good, and then put it into small jars. It is not necessary to use more sugar on account of the currant juice, as the berries themselves are sweet.—[Mrs. Miller.

Preserved Pears.

Sickle or Bartlett, halve them, take three-quarters of a pound of granulated sugar to a pound of fruit; boil them first in water until you can put a straw through them; have your syrup made and boil them in that until they are clear; put in a glass jar and pour the syrup over them; when making the syrup put in a little sliced lemon and green ginger.—[Mrs. Julia Porter.

Rhubarb.

If you want to imitate green apple sauce, cut up the rhubarb stalks into an earthen pie dish, sprinkle sugar over them, cover with a plate and set in the oven until soft—fifteen or twenty minutes.

Orange Marmalade.

Weigh the oranges and allow pound for pound of sugar, pare off the yellow outside rind of one-half the oranges as thin as possible, putting it into a pail with plenty of cold water; cover tight and boil slowly until soft enough to pierce with a straw easily; in the meantime grate the rind of the other half and put aside; squeeze the juice of the oranges through a sieve, then put the sugar into a kettle with one-half pint or less of water to each pound of sugar to clarify the sugar, when the sugar is dissolved put over the fire and skim until clear and thick; next take the boiled parings and cut into very small shreds, put them in sugar and boil ten minutes; then put in the pulp juice and grated rind and boil all together. It is a transparent mass.—[Mrs. Nellie G——.

Nothing is so good for the purpose as Royal Baking Powder.

Green Tomato Preserves.

Eight pounds of small green tomatoes, pierce each with a fork, seven pounds of sugar, the juice of four lemons, one ounce of ginger and mace, use the ginger root; heat all together and boil until the tomatoes are clear; skim them out and spread upon dishes to cool; boil the syrup thick, put the fruit into jars and cover with hot syrup.—[Mrs. B. H. Kimball.

Unique Preserves.

Gather small young cucumbers, lay them in strong brine for one week; wash them, soak in soft water a day and a night, changing this four times. Line a bell mettle kettle with vine leaves, lay in the cucumbers with a little alum, fill up with clear water, cover with vine leaves, then with a close lid and green as for pickles: do not let them boil; when greened drop in ice water; when cold wipe, cut a slit in the side, dig out the seeds, fill with chopped raisins and citron, sew up with thread. Make a syrup, allowing one pound of sugar to each pound of cucumbers with a pint of water. Heat to a boil, skim and drop in the cucumbers. Simmer one-half hour, take out and put upon dishes in the sun while you boil down the syrup with a few slices of ginger root added; when thick pnt in the cucumbers again, simmer five minutes, and put them in glass jars, tying up when cold. This is copied from Marion Harland's "Common Sense" because of its oddity. She says "it is a singularly delicious sweetmeat."

To Keep Preserves.

Apply the white of an egg to a single thickness of white tissue paper, with which cover the jars, lapping over an inch or two. It will require no tying, and when dry will be very tight and strong.

Apple Jam.

Weigh equal quantities of brown sugar and good sour apples; pare, core and chop them fine, make a good clear syrup of the sugar, add the apples, the juice and grated rind of three lemons and a few pieces of white ginger. Boil until the apple looks clear and yellow. On no account omit the ginger.—[Dolly W.

Make wheat cakes with Royal Baking Powder.

Strawberry Jam.

Put the fruit into a jar and stand it in a pan of boiling water over the fire until cool. Keep mashing the berries, after which boil the juice to the proper consistency, adding to every pound of juice three-quarters of a pound of white sugar.—[Miss Louisa Ward.

A Nice Way to Bake Apples.

Fill your baking pans with medium sized apples which have been nicely pared and cored, fill the cavities with sugar and pieces of butter and put them in the oven, having first poured a little water over them; flavor as desired. Omit butter if not wished so rich.—[Mrs. Will Stockbridge.

Coddled Apples.

Peel the apples leaving the stems on, and put as many as will stand into the preserving kettle, put in a little water and let them boil until they are tender, take them out carefully, allow a cup of sugar to three apples, put it into the water they were boiled in and boil ten minutes. Peel a lemon very thin in very narrow strips, lay them around the stem of the apple, put them in the syrup and boil until they are clear. Put them into the dish in which you send them to the table and pour the syrup over them. Will not keep for more than three or four days.—[Aunt Sarah.

Suggestions for Making Jellies.

A friend says: "Instead of making jelly in summer, when there is so much to do, can the juice and make when wanted." Jelly is always nicer when fresh. She has tried it for two years.

To Clarify Sugar.

The whites of three eggs, with the shells broken in will clarify a large porcelain kettle full of sugar. The scum which will rise on the top must be carefully removed. For maple sugar, use the white of one egg with the shell to two pounds. Jellies and preserves are much nicer with clarified sugar.—[Mrs. Jesse Williams.

Be sure you have the Royal Baking Powder then go ahead.

Orange Jelly.

Soak one-half box gelatine in a cup of cold water for half an hour. To one and one-half cups of orange juice and the juice of one lemon, add one cup of sugar. Pour one and one-half cups of boiling water on the gelatine; stir until all is dissolved and add the juice. Pour into glasses or molds.—[Miss Emma Hardy, Mrs. John Hough.

Lemon Jelly.

Take one pound of loaf sugar, six eggs, the juice of six lemons and the rind of two, one-fourth pound of butter. Put the sugar, butter and lemon in a saucepan and melt slowly; when all are dissolved, stir in the eggs which have been well whisked. Stir rapidly until as thick as honey. If kept air tight will keep a year.—[Miss Hattie Woodward.

Wine Jelly.

One-half box Cox gelatine in one-half pint of cold water, let it stand two hours, then add one pint of boiling water, one-half pint of sherry wine, two lemons, rind and juice, which add to the gelatine and cold water, with fourteen tablespoons of sugar; strain and pour into glasses or moulds.—[Miss Ella Moore, Mrs. Addie Howard, Mrs. Julia Porter.

Wine Jelly.

One box of gelatine, soak two hours, then stir in well the juice and grated rind of two lemons, one pint of boiling water, one pint of sugar, one and one-half pints of wine.—[Mrs. John Hough.

Gelatine.

One box Cox's gelatine, add one pint of cold water, the juice of four lemons and rind of two. Let it soak one hour, then pour on three pints of boiling water, add two pounds of white sugar. Strain and set in a cool place to jelly.—[Mrs. Mattie Little, Mrs. Hattie Chapman.

Lemon Jelly for Tarts.

Beat one egg and one cup of sugar together, when well mixed add the juice of one lemon and two tablespoons of cold water. Put in a shallow dish, set on the stove, stir steadily until it thickens, then take off immediately. Do not let it boil. When cool, put it in the tarts.—[“Mignon.”]

Royal Baking Powder is pure.

Currant Jelly.

Strain the juice and to every pint allow a pound of sugar, put in one-half the sugar, boil about fifteen minutes, then add the remainder of the sugar which has first been heated, taking it off just as it comes to a boil.—[Mrs. Jesse Williams.

Cranberry Jelly.

Pick over the fruit and boil till soft in water enough to cover it. Strain through a sieve and weigh equal quantities of the pulp and sugar; boil gently fifteen or twenty minutes, taking care it does not burn.—[Miss Dolly Ward.

Lemon Butter.

Three eggs, three lemons grated fine, one pint sugar, butter size of an egg; stir all together and steam until it thickens.—[Mrs. J. L. Worden.

Duryeas' Plain Corn Starch Pudding.

One quart of milk, five tablespoonsful of the Improved Corn Starch, four ounces of sugar. Heat the milk and sugar to boiling; then add the Improved Corn Starch, it having been previously well dissolved in a part of the milk, cold; boil two or three minutes, stirring it briskly; flavor to taste, and pour the pudding into moulds. When cold, turn it out, and serve with cold stewed fruit, preserves, or jellies, as a sauce.

DRINKS.

Currant Shrub.

To a pint of strained currant juice put one pound of sugar, boil gently together eight or ten minutes, then set it where it will cool, and when lukewarm add a wineglass of brandy to a pint of syrup. Bottle and cork it tight and keep it in a cool place.—[Mrs. Jesse Williams.

Lemonade Without Lemons.

Tartaric acid one-half ounce, three of loaf sugar, little essence of lemon. Powder the tartaric acid and sugar very fine, mix them together, pour on the essence of lemon a few drops at a time, mix thoroughly and divide into twelve parts, wrapping each up separately in white paper. When wanted dissolve in cold water, and you will have a good lemonade. It is a nice drink for persons who are traveling.—[Mrs. Barnes.

Cream Nectar.

Take six pounds of refined sugar, four ounces tartaric acid, two quarts of water, and when warm add the whites of four eggs beaten to a froth. Be careful that it does not boil. When cool strain it and add a teaspoon of essence of lemon. Directions for use: Take two tablespoons of the above syrup to a glass filled two-thirds full of water, and add a very small quantity of carbonate of soda, and stir well until it effervesces. Drink immediately. Make the syrup in a porcelain or brass kettle.—[Mrs. Jessie Williams.

Blackberry Cordial.

To each quart of juice add a little less than one pound of sugar, one ounce each of cloves, cinnamon and allspice. Boil nearly an hour, strain the liquid from the spices, or better still, have the spices tied in a bag loosely. When cool, add two tablespoons of New England Rum or brandy, and bottle tight.—[Mrs. Henry Little.

Currant Wine.

Squeeze the currants, to every gallon of juice add two of water and nine pounds of sugar; let it stand until it ferments; when done fermenting, bottle tight.—[Mrs. Geo. L. Little.

Royal Baking Powder makes delicious short cake.

Blackberry Cordial.

Put the blackberries in a jar plunged in a kettle of boiling water, till they are a "mush," press or strain out the juice, add one pound of loaf sugar to two quarts of juice, one-half ounce each of cinnamon, cloves and allspice put in whole, boil until the strength is extracted. When cold, skim out the spices, add a pint of good brandy, bottle and seal the corks.—[Mrs. Hugh McCulloch, Mrs. I. G. Kimball.]

Raspberry Shrub.

To three quarts of mashed raspberries put one of good vinegar, let it remain a day, then strain it and put to each pint one pound of white sugar. Boil the whole together, for one-half hour. Skim it clear. When cool add one wineglass of brandy to each pint of the shrub. Two tablespoons of this mixed with two-thirds of a tumbler of water is a refreshing drink in a fever. Bottle and cork tight and keep in a cool place.—[Mrs. Jesse Williams.]

Blackberry Shrub.

Put the berries over a moderate fire and let them simmer till they break to pieces, then strain through a flannel cloth, to each pint of juice put one pound of white sugar, one-half ounce of cinnamon, one-fourth pound of mace and six teaspoons of cloves all pulverized. Boil the whole together fifteen minutes, strain it, when cool add to each pint of syrup one wineglass of French brandy. Bottle, cork and seal it; keep it in a cool place. This mixed with cold water in the proportion of a wineglass to two-thirds of a tumbler of water is an excellent remedy for dysentery.—[Mrs. Jesse Williams.]

Elderberry Wine.

Squeeze the elderberries through a wine press, take as much again water as juice, three pounds of sugar to a gallon of the water and juice, put in bottles or large jars until it ferments; when it stops bottle it up.—[Mrs. James Cairns.]

Ginger Pop.

Cream tartar one pound, ginger one and one-half ounces, white sugar seven pounds, essence lemon one drachm, water six gallons, yeast one-half pint. Mix, tie the corks down.

Buy the old standard Royal Baking Powder.

Lemon Beer.

Commence early in the morning. Take two large lemons, cut them in slices, and put them into the pot or jar in which you are going to make your beer. Now take a pound of white sugar and put it over the lemons, add one gallon of boiling water, stand it away until it is cool, and then put in one-quarter cup of yeast. Let it stand until it ferments. Bottle it in the evening in stone jugs, cork it tight. This is an elegant and refreshing drink in summer.

—[Mrs. L. B.]

Currant Wine.

Squeeze the currants. To every gallon of juice add two of water and nine pounds of sugar. Let it stand until it ferments, then when done fermenting bottle tight.—[Mrs. Geo. L. Little.]

Currant Wine.

Wash the fruit and squeeze out the juice. Put to the pulp as much cold water as you have juice and let it stand over night, then strain and pour into the juice, and add three pounds of sugar to a gallon of the mixture. Set in a cool place and bottle in February.

—[Mrs. Dr. Knapp.]

Gooseberry Champagne.

Three gallons of soft water (measured after being boiled) to six gallons of gooseberries fully ripe. Wash and put them into a stone jar, pour on the boiling water and cover the jar. Let it stand twelve hours, then strain, adding to each quart of liquor three-quarters of a pound of sugar. Let it stand eight or nine hours. Stir several times and pour into a cask of proper size. As soon as it stops hissing stop it close, adding one pint of brandy to every gallon of wine. Bottle it in three or four months—in cold weather. Refine by allowing to every gallon the whites of two eggs, beaten to a froth, with one teaspoon of salt. Put two or three raisins in each bottle.—[Mrs. Dr. Knapp.]

White Spruce Beer.

Three pounds of loaf sugar, five gallons of water with enough of essence of spruce to give it a flavor, a cup of good yeast, a little lemon peel if you choose, and when fermented bottle it up close. It is a delightful beverage in warm weather.

Eggs are saved by using Royal Baking Powder.

Grape Wine.

Take a gallon of good Delaware grapes and add one gallon of water after bruising the grapes. Let it stand for eight days and then draw it off. Then add to each gallon of water three pounds of sugar, stirring it in well. Let it stand over night, when it can be bottled for use. If allowed to stand three or four months it will be equal to imported wine.—[Mrs. L. B.]

PICKLES.

Mange Pickles.

Take one hundred mangoes of all sizes. They should be grown quick, that is quite green and tender. Put them in brine seven days, then wash them in clear water, pack them in large stone jars with fresh vine leaves. Sprinkle in for the above quantity two ounces of powdered alum. Fill up the jars with boiling water, cover tight and let them stand all night. Have in readiness and well washed two quarts of finely scraped horse-radish, and two quarts blanched celery cut in pieces, two quarts button onions, two pounds white mustard seed, one and a half of black, ounce of mace broken in small bits, one-half ounce of cloves, one ounce of cinnamon broken fine, two of allspice, one of black pepper, (whole). Mix these ingredients well together with pieces of melon, small cucumbers, one quart of sterna seeds, raddish pods, chopped cabbage to fill up the mangoes with. Sew in each bung with a coarse thread, pack them in jars and cover with the very best cider vinegar. It is very important to use good vinegar.—[Mrs. Charles McCulloch, Miss Emma Hardy, Mrs. G. L. Little.]

Milk is saved by using Royal Baking Powder.

Chopped Pickles.

One-half bushel green tomatoes, same of green cucumbers, one peck white onions, two dozen green peppers, one large bunch of celery, three ounces celery seed. Pack all down in salt twelve hours. Squeeze and scald pure cider vinegar and pour over it.—[Mrs. Julia Porter.

Peach Mangoes.

Wash and wipe the peaches, cut them in half, fill them with grated horse-radish, mace, cinnamon, cloves and white mustard seeds. Put them into a jar, boil together one pound of sugar and three pints of vinegar, with the same spices. After it is cool, pour over the peaches.—[Mrs. Jesse Williams.

Chili Sauce.

One large onion chopped fine, six green peppers (remove the seed) chopped fine with the onion, twelve good ripe tomatoes, after removing the skins. Put all in a pan, add one tablespoon of salt, one of brown sugar, two cups of vinegar, one teaspoon of ginger, one of cloves, one of cinnamon, one of allspice, one nutmeg; stew all gently until cooked, and bottle for use.—[Mrs. J. B. Morse and Mrs. Beals.

Cucumber Catsup.

Take cucumbers that are half grown, grate them and press the juice out thoroughly, add vinegar to make it the consistency of catsup, season with pepper and salt to taste and seal up before putting it away, for when made air tight it can be kept for years.—[Mrs. Mattie H. Little and Mrs. Hankins.

Chow Chow.

To one peck of green tomatoes add three good sized onions and six green peppers, first removing the seeds, chop together until fine and boil three minutes in three quarts of vinegar; throw this vinegar away after straining, then to two quarts of vinegar when scalding hot add two cups of sugar, one cup mixed mustard, one tablespoon of ground cloves, one of allspice, two of cinnamon, three of salt and two of celery seed. Pour over the tomatoes hot.—[Mrs. Hattie Chapman and Mrs. Mattie Little.

Royal Baking Powder is used by everyone.

Red Cabbage.

Cut fine and salt it; add spices to taste; boil the vinegar, and when cold pour over the cabbage.—[Mrs. Brown.]

Very Nice Slaw.

Take one head of cabbage, chop—not too fine—sprinkle pepper and salt over it and then take one-quarter pound of butter, let it melt slowly, then add three tablespoons of flour, one pint of hot water, one pint of vinegar, letting all boil, then add the yolks only of five eggs. Remove from the fire. Do not pour this over the cabbage till half an hour before it is sent to the table.—[Mrs. Wm. B. Douglass.]

Green Pepper Mangoes.

Cut the tops out and lay them in salt water for two days. Cut cabbage up fine, add some mustard, allspice and cloves, put them in the pepper and tie the tops on, place them in the jars and pour the vinegar over, and in a few weeks they are fit for use.—[Mrs. Brown.]

Gooseberry Catsup.

One pound of gooseberries, one-half of sugar, one gill of vinegar and spice to taste.—[Mrs. J. B. Morse.]

Green Tomato Pickle.

To one peck of chopped tomatoes add one pint of salt, let it stand over night, then drain and scald in vinegar. Put to every peck of tomatoes, three heads of cabbage, six green peppers, two tablespoons of cinnamon and black pepper.—[Mrs. Judge Worden.]

Tomato Catsup.

One bushel of tomatoes, boil until soft, squeeze them through a fine wire sieve, add half a gallon of vinegar, half a pint of salt, two ounces of cloves, one-quarter of allspice, one-half of cayenne pepper and five heads of garlic skinned and separated. Mix together and boil about three hours, or until reduced about one-half, then bottle without straining.—[Mrs. Jesse Williams.]

Green Currant Catsup.

Five pounds stemmed currants, two pounds of sugar, one pint of vinegar. Season with two ounces of cloves, two ounces of cinnamon. Boil over a steady fire two hours.—[Mrs. Will Stockbridge.]

Take none but Royal Baking Powder.

Tomato Catsup.

One bushel of tomatoes. Boil until soft, then squeeze through a hair sieve, add one pint salt, half gallon vinegar, quarter pound allspice, half ounce cloves, half ounce cayenne pepper, one table-spoon black pepper, half ounce white mustard seed. Boil until reduced about one-half. When cold enough add one pint of brandy, then bottle up.—[Mrs. Geo. L. Little.

Tomato Catsup.

Pare the tomatoes, salt and let them stand over night. Pour off the juice and boil the tomatoes. Strain through a sieve. To two quarts of tomatoes take one ounce of cloves, two of pepper, two nutmegs, two tablespoons each of allspice, cinnamon and mustard, one quart of vinegar. Boil some time after adding spices. Put in vinegar last.—[Mrs. J. B. Fairbank.

Tomato Catsup.

Boil two gallons of peeled and sliced tomatoes until reduced to one gallon, strain through a sieve and add one pint of strong vinegar and one ounce of whole cinnamon and two ounces of whole cloves, two tablespoons of salt, one onion. Let it boil thoroughly then skim the spices off. Bottle air tight. Good for five years.—[Mrs. Sol. D. Bash.

Currant Catsup.

Ten pounds stewed currants, three pounds sugar, one pint vinegar, one tablespoon each of cinnamon, cloves, allspice and black pepper, one-half of salt. Boil all together very fast for half an hour.—[Mrs. Jesse Williams.

Chow Chow.

Slice green tomatoes, sprinkle salt over them and let them stand all night. In the morning squeeze out the juice thoroughly, then to one gallon of chopped tomatoes put one-half gallon of strong vinegar, one pint of grated horse radish, a tablespoon each of ground mustard, cinnamon, allspice, cloves and pepper, and then bottle for use. Does not need to be cooked.—[Mrs. Lizzie Cutsall and Mrs. B. H. Kimball.

Make a cake with Royal Baking Powder.

Chow Chow.

Two quarts small onions, four of small pickles and three good sized cauliflowers. Cut the cauliflower and pickles in small square pieces and soak all in strong salt water over night, then rinse off well and boil in vinegar until quite tender, mix one pound of best black ground mustard and two ounces best table oil with enough vinegar to mix well with, then stir in while boiling, and just before taking from the fire add three ounces of fine red peppers and it is ready to bottle. If made properly, this chow chow is equally as nice as any you can buy, and is much less expensive.—[Mrs. A. C. Keel.

Cabbage Dressing.

Two eggs, one teaspoon salt, one of mixed mustard, one cup of vinegar. Add last half cup boiling water. Put all on the stove and let it come to a boil.—[Mrs. Julia Porter.

Shirley Sauce.

Two dozen large ripe tomatoes, four onions, four peppers, four tablespoons of sugar, two ounces of salt, four cups of vinegar. Scald the tomatoes and slice them up. Chop the onions and peppers. Add sugar and salt and vinegar, boil two hours.—[Mrs. M. Twombly and Mrs. M. Kimball.

Spanish Pickles.

One peck of green tomatoes sliced, same quantity of onions, or less will do, four cauliflowers or one head of cabbage, all to be salted twenty-four hours before pickling. Drain well and mix with one ounce of tumeric, one of cloves, one of cinnamon, one pound of white mustard and small cucumbers. Put in a kettle in layers, cover with vinegar and boil until tender. Watch closely for it burns easily.—[Miss Hattie Woodward.

Hot Pickles

Three quarts best vinegar, eight ounces salt, two ounces ginger, one-half of mace, one-quart of shalotts, one-half tablespoon of cayenne pepper, one ounce mustard seed. Boil all together half an hour and put in a stone jar. Gather what vegetables you like, wipe clean and put into the pickle.—[Mrs. Jesse Williams.

Royal Baking Powder makes delicious biscuit.

Pickled Onions.

One peck of small onions. Peel and lay them in salt water for three days. Make the water strong enough to bear an egg. Take them out and put them to soak in fresh water for one day, then put them in milk and let them come to a boil, when drain until dry. Place them in jars with red pepper pods, boil the vinegar, allspice, cloves and mace together, and when lukewarm put it on the onions, and in a few days they are fit for use.—[Mrs. Brown.]

Cucumber Pickles.

Make a brine strong enough to bear up an egg, put in small cucumbers, let them stand twenty-four hours, then pour off and put over the fire. Let it come to a boil, then skim and pour boiling hot over the cucumbers. Do so for three mornings, then drain off the brine, pour on boiling hot water, let it stand twenty-four hours, then dry off and pack in jars, putting first in the jar slips of horse-radish; pack tightly, mixing horse-radish all through, then to one gallon of pickle sprinkle in one pound of brown sugar, one ounce English mustard, one of allspice, one of cinnamon, alum size of a small hickory nut, and pour good cider vinegar over them.—[Mrs. D. B. Strobe.]

Cucumber Pickles.

Wash the cucumbers nicely, place them in a stone jar, make a brine of salt and water, pour over them and let them stand over night, then draw off the brine. Have ready enough good cider vinegar to cover them, add a small lump of alum and some cloves, cinnamon and allspice tied up in a bag; place the whole over the fire, let it come to a boil, then pour over the cucumbers; let them stand three days closely covered, then boil the vinegar, pour over them again, let them stand three days more; boil and pour over, cover tight and set away for use boiling hot.—[Mrs. Pool.]

Spiced Currants (very nice.)

Three pounds stemmed currants, two of brown sugar, one-half tablespoon ground cloves, same of allspice and cinnamon, one-half pint cider vinegar. Boil down to a jam. Will keep for a year or two if you don't eat it up. Splendid with cold meat.—[Mrs. Ann Magoun.]

Shortening is saved by using Royal Baking Powder.

Spiced Tomatoes.

Take tomatoes, (green), slice them thin. lay them in jars in layers, salt and tomatoes alternately. Let them stand over night, then take them out and scald in clear water, drain them dry, then take one gallon of cider vinegar, four pounds of sugar, spice to taste with one-quarter pound each of cinnamon and cloves; have the vinegar hot to pour over the tomatoes. The above preparation will do for four gallons of sliced tomatoes.—[Mrs. Jerry Mudge.

Superior Pickled Apples.

Take a peck of sweet apples and pare them, boil until tender in a syrup made of four pounds of sugar to one quart best cider vinegar, then remove them from what is left of the syrup and make a new one of five pounds of sugar and one quart of vinegar, to which add two teaspoons each of cloves and cinnamon tied in a bag; let this boil fifteen or twenty minutes and pour while hot over the fruit, then can and seal. The first syrup can be easily used up for other sauces.—[Mrs. Will Stockbridge.

Spiced Peaches.

One pint of vinegar, two pounds of sugar, one teaspoon of each kind of ground spices tied up in a bag, steam the peaches until you can put a straw through them, boil the syrup until thick, then scald the peaches in it three mornings in succession, boiling the syrup down if it becomes thin from the peaches standing in it.—[Aunt Sarah.

Spiced Pears.

For seven pounds of pears, three pounds of sugar, one quart vinegar and spice to taste.—[Mrs. J. M. Humaston.

Spiced Cucumber Pickles.

Scald your pickles nine mornings in salt water, then use cider vinegar, four pounds of sugar to one gallon of vinegar; red peppers and spices to taste.—[Mrs. Jerry Mudge.

Spiced Peaches.

Five pounds of peaches, two of brown sugar, one quart of vinegar, one ounce each of cinnamon, cloves and mace, wipe and cut the peaches in half, boil them until done in the sugar and vinegar. Take out the fruit, put your spices, tied in a bag, in the syrup, boil well and pour on the peaches.—[Mrs. Jesse Williams.

Make doughnuts with Royal Baking Powder.

Spicing Fruit.

To three pounds of fruit, ounce of cinnamon, one of cloves, one pint of vinegar, one pound of sugar. Boil the sugar and spices down to a syrup, then add the fruit and boil until done.—[Mrs. Joslin.

Sweet Pickles.

One gallon of fruit, two quarts of sugar, three pints of vinegar, six cents worth of mace, cinnamon and cloves.—[Mrs. Julia Porter.

Spiced Grapes.

One and a half pounds of sugar, one quart of vinegar, cinnamon and cloves to taste. Let it come to a boil, skim it well, put the grapes in a stone jar in bunches and pour the syrup on hot. Repeat three or four times.—[Mrs. D. H. Wright and Mrs. East.

Water Melon Pickles.

Prepare your rind by peeling off the green part, cut them in slices, soak them over night in water, in which salt and alum have been dissolved, then pour that off and soak them in fresh water over night. Then to eight pounds of rind dissolve four pounds of sugar, put in a few pieces at a time and cook them till a fork will penetrate them easily, skim them out and put in more. When all are cooked drain the juice from and put it in your kettle, add one ounce of whole cloves and one ounce of stick cinnamon, and half an ounce of sliced white ginger to a gallon of the pickles. If wished sliced lemon can be used instead of the other spices. After adding spices or lemon boil fifteen or twenty minutes, then place them in a jar, pour the syrup over them and when perfectly cool add one pint of vinegar. You will have nice preserves if the vinegar is not added.—[Mrs. Barnes and Mrs. B. H. Kimball.

Spiced Cherries.

To seven pounds of fruit take four of brown sugar, one and a half pints of vinegar, one ounce of cloves, two ounces each of cinnamon and mace, spices put in a bag and boiled in vinegar and sugar, then pour it over the fruit. Let it stand three days, drain off and boil down a little, so doing from three to five days, pouring it hot over the fruit each time. Seal up air-tight.—[Mrs. J. B. Fairbank and Mrs. Jane Moyer.

Water answers as well as milk by using Royal Baking Powder.

Dressing for Salad.

One egg, one tablespoon of cream, one tablespoon of white sugar, three of vinegar, one tablespoonful of olive oil, one of made mustard and a little salt.

Chicken Salad.

Yolks of four eggs, one small tablespoon of mixed mustard, one teaspoon salt, one-half a bottle of oil. Beat some of the oil in the mustard and some in the egg, then mix it and beat it well, add last one-half cup of vinegar, one chicken and four heads of celery. Sufficient for five persons.—[Mrs. Julia Porter.

Chicken Salad.

Two large chickens boiled, the yolks of nine hard boiled eggs, half pint of sweet cream or salad oil, half pint of vinegar, one gill of mustard mixed, a small teaspoon cayenne pepper, one teaspoon salt and four large heads of celery chopped fine.—[Miss Hattie Woodward.

Potato Salad.

Chop fine one small onion, slice thin twelve cold potatoes, season with pepper, salt and three tablespoons of vinegar, one of made mustard, two of salad oil; mix thoroughly. It is very nice. A little chopped celery improves it. Is good without, however.—[Mrs. F. H. Hall.

Lobster Salad.

One can lobsters, one egg boiled hard, mash the yolk fine, add one teaspoon mixed mustard, little salt, oil enough to thicken it, one tablespoon of vinegar and one head of lettuce.—[Mrs. Geo. L. Little.

French Mustard.

Take quarter of a pound of the best fine yellow mustard, pour over it vinegar enough to make a thin paste, add a pinch of salt and a small piece of calamus root. Set it on the stove and while it boils stir in a tablespoonful of flour previously wet with a little water, as quick as possible. Let it boil for twenty minutes, stirring constantly. Just before it is done stir in a teaspoonful of honey. When cool put in bottles and cork tight. Is very nice.—[Miss Laura Kimball.

Shortening is saved by using Royal Baking Powder.

Rice Water.

Take four tablespoons of rice and boil for an hour and a half in two quarts of water. Will have about a quart of rice water as the result, which may be sweetened and flavored to taste with nutmeg or cinnamon.

Oat Meal Gruel.

Add two tablespoons of oat meal to a pint of boiling water, then add half a pint of milk and a little salt, simmer for half an hour, strain, sweeten and flavor with nutmeg. Raisins are acceptable as an addition in many cases.

"Lime Water and Milk."

It is useful when nothing else can be retained on the stomach. Slack a lump of lime as large as an egg in a quart of water. Stir frequently and allow to remain for twenty-four hours, then pour off the clear fluid from the sediment. To a wineglass full of this clear lime water add a wineglass full of fresh milk. A tablespoon of the mixture may be taken as frequently as desired.

Barley Broth.

Boil gently for half an hour one-half pint of pearl barley in a gallon of water, take three pounds of lamb chops with the fat cut off, or a rib soup bone, and put in a stew pan with water to cover; add any kind of vegetables, carrots, turnips, onions, celery or tomatoes, cut them up fine and when tender add to the barley water and boil slowly two hours.—[Mrs. Will Kimball.

Chicken Broth.

Clean half a chicken, put into a stew pan containing a quart of cold water with salt to the taste, add a tablespoon of rice and boil slowly for two or three hours. Skim and take out the skin which has separated from the meat and add a little parsley or onion.

Panada.

Toast a slice of bread brown, the crust having been previously removed, cut into small squares, place in a bowl and sprinkle with salt and nutmeg; pour into it a teacup of boiling water and allow it to stand until cool; a teaspoon of sherry wine improves the flavor.

None is so good as the Royal Baking Powder.

Beef Essence.

Chop a pound of lean beef the same as for beef tea, put it into a pint bottle corked loosely, or a covered vessel without water, immerse the vessel in a stew pan of cold water, bring the water to a boil and let it boil for two hours; pour off the essence and season with salt and pepper; add onion and parsley if desired to render more palatable.

Chicken Salad.

Two boiled chickens picked up small, two large heads of celery, yolks of nine hard boiled eggs, half pint melted butter, half pint of vinegar, one gill of mixed mustard, half teaspoon cayenne pepper, two teaspoons of salt.—[Mrs. T. M. Biddle.

Pickled Oysters.

Take as many oysters as you wish, put them in a kettle with a little boiling water and a tablespoon of salt, just let them scald quick, take them out and put in a collander to drain, then take the liquor off the oysters and add to the boiling water and boil a few minutes, then strain and take one cup of pure cider vinegar to half a cup of the water in which they are boiled, till you have enough to cover the oysters, put it on the stove and boil, adding one tablespoon of allspice, one of whole black peppers, break up some mace, not very fine, add as much red pepper as you choose and boil all together five minutes; have the oysters ready in a dish, and when the liquor is lukewarm pour it over the oysters; if prepared in the morning they will be ready for use in the evening.—[Miss Dolly Ward.

DISHES FOR THE SICK.

It is very necessary for a sick person when recovering to have everything nice to tempt the appetite, and some of the slops made up and called good are detestable. The following recipes I know to be desirable, and so many people do not know anything about their preparation.—[Dr. W. C. Chapman.

Royal Baking Powder is the best in use.

Toast Water.

Toast a slice of stale bread half an inch thick until of a uniform brown color. Be careful not to scorch it. Pour over it a pint of boiling water, let it stand closely covered until cool, then strain and it is ready for use. It may be sweetened a little if more palatable to the patient.

Beef Tea.

Chop a pound of lean beef into small pieces, pour over it a pint of cold water, cover and stand before the fire for two hours. Afterward boil for an hour. Remove all the scum and oil, salt to the taste and also add a little pepper. Pour off but do not strain.

Wine Whey.

Add a wine glass of Madeira or Sherry wine to one-half a pint of boiling milk, strain through muslin, sweeten the whey to taste and grate into it a little nutmeg.

Egg and Wine.

Beat up a raw fresh egg and stir with two tablespoons of wine. May or may not sweeten, according to taste.

Milk Punch.

Add one or two tablespoons of brandy, whisky or Jamaica rum to a tumblerful of milk. Sweeten and grate nutmeg on top.

The three above preparations are very desirable when a patient is recovering from any low form of fever, when nutritious articles must be given in small quantities.

The remaining receipes have been gathered from other sources :

Egg Gruel.

Beat the yolk of an egg with a spoonful of white sugar and then beat the white to a froth ; pour a teacup of boiling water on the yolk, then stir in the white. Add cold milk or wine to taste.

Duryeas' Corn Starch Porridge for Invalids.

The yolks of two eggs, three tablespoonsful of the Improved Corn Starch, three of cold water, a little salt ; mix well together, then add one pint of boiling water. Sugar may be added, if desired.

Make a pudding with Royal Baking Powder.

Sago Pudding or Gruel.

Into boiling water slowly stir sago until the consistency wished, and cook about twenty minutes, or until it is clear. May be eaten with cream and sugar.

Soft Toast.

Toast two thin slices of bread, put them in a warm plate and pour boiling water over them, cover quickly with another plate of the same size and drain the water off; remove the upper plate, butter the toast, put it in the oven one minute, then cover with a hot plate and serve at once.

Tapioca Gruel.

Soak tapioca over night in twice the quantity of water, then add milk and water, boil until soft, making the consistency to suit yourself.

Graham Mush or Porridge.

Made of boiling water and unsifted Graham flour stirred in in the same manner that Indian meal mush is made, stirring in a little at a time until the consistency wished. Boil hard fifteen or twenty minutes. At water cures no salt is allowed, but "out in the world" the taste of the people is not sufficiently regenerated to do without it. To be eaten with sugar and cream, or milk, if one is sufficiently "convalescent" to admit of it. Dates stirred in just before taking from the fire makes a pleasant addition.

Milk and Eggs.

Beat up a fresh egg with a little salt, pour upon it a pint of boiling milk, stirring all the time. Serve with or without toast.

Sago Toast.

One tablespoon of sago boiled in half a pint of milk or water with a little salt. When boiled clear pour upon crackers split and toasted nicely on both sides.

Tapioca Cup Pudding.

One tablespoon of tapioca soaked for two hours in nearly a cup of new milk. Stir into it the yolk of a fresh egg, a little sugar, salt and bake in a cup for fifteen minutes. A little jelly may be eaten with it if allowed, or a few fresh strawberries.

Graham gems are better with a little Royal Baking Powder.

Invalid Apple Pie.

Slice up one or more nice tart apples in a saucer, sweeten with white sugar and cover with a moderately thick slice of bread buttered slightly on the underside, when the bread is browned, the apple, if of a tender kind and thinly sliced, will be done.

Slippery elm and date water is cool and nourishing for sick people. Take a tumblerful of nice plump dates, or of slippery elm, put into a pint of cold water and let it stand until it becomes thick like mucilage. There is a great deal of nourishment in it.

Arrow Root Jelly.

Wet two heaping teaspoons of Bermuda arrow root in a little cold water and rub smooth, then stir into it a cup of boiling water with two teaspoons of sugar melted in it ; stir until clear, boiling steadily all the time, and add one teaspoon of lemon juice. Wet a cup in cold water and pour the jelly in. Eat cold, with sugar and cream, flavored to taste. Sago can be used if you soak it first one hour in cold water. Boil a little longer than you do the arrow root.

Wafers.

Mix Graham flour to a rather stiff dough with milk and a little salt, cut into round cakes and roll again almost as thin as letter paper ; bake quickly ; can be mixed with water ; are very simple and palatable, and are nice with any kind of soup or broth, especially with oyster soup.

A Few Common Remedies for Sickness.

The bark and burs of the prickly ash are stimulant and tonic, are almost a sovereign remedy for cold feet and hands and all diseases dependent on a sluggish or languid circulation. Dose—from one-half to one teaspoon of the powdered bark and berries.

Smart weed produces powerful sweating, is an excellent remedy to break up a cold when threatened with a fever ; it may be drank in tea at liberty.

Graham gems are better with a little Royal Baking Powder.

Motherwort will ease pain in nervous headache.

Boneset is laxative, tonic and expectorant; a tea made from the leaves and flowers and taken warm will evacuate the stomach in a gentle and safe manner. Taken cold, it acts as a laxative and tonic. Is useful also in coughs and colds.

Dandelion is an excellent corrector of the bile.

Sage is useful in fevers and for worms in children.

Balm of Gilead buds or arnica flowers steeped in alcohol are excellent for dressing wounds.

Batter Pudding.

Four eggs beaten separately, one pint of sweet milk, one-half cup of butter, three teaspoonfuls of baking powder, flour enough to make a stiff batter, add the white of the eggs the last thing before putting it in the moulds. Steam one hour and a half.

Time is saved by using Royal Baking Powder.

A LIST OF PLAIN DINNERS & BREAKFASTS.

These are only intended as suggestions to aid in solving the ever recurring problem, "What shall I get to eat?"

Dinners for Winter.

Roast turkey, celery, cranberry sauce, boiled onions, mashed potatoes browned, mashed turnips—desert.

Leg of mutton boiled, then roasted, cold slaw, baked potatoes, turnips, sweet potatoes, apple dumplings.

Soup, mutton sliced and warmed over, roast potatoes, fried parsnips, mince pie.

Fish chowder, boiled potatoes, baked cabbage, pickled beets, apple pie.

Beefsteak, pie, vegetables, batter pudding.

Roast beef, stewed onions, cold slaw, browned potatoes, "poor man's pudding."

Chicken pot pie, vegetables, cocoanut pudding.

Bean soup, roast pork with apple sauce, squash, beets, potatoes, baked Indian pudding.

Roast venison with currant jelly, chicken salad, vegetables, Brown Beaver (pudding).

Boiled corn beef, vegetables, rice and raisins, with sauce.

Boiled fowl stuffed with oysters, vegetables, cranberry sauce and bird's nest pudding.

Oyster soup, roast veal, celery, vegetables, suet pudding.

Baked pork and beans, boiled codfish, mashed potatoes, pickles, apple sauce, corn meal, suet pudding.

Baked fish with nice gravy, vegetables, lemon pie.

Oyster pie, beefsteak, vegetables, Eve's pudding.

Roast chicken, vegetables, cranberry or apple pie.

Boiled lamb, baked potatoes, pickled beets, rich pudding.

Roast pork with apple sauce, vegetables, batter pudding with "foam sauce."

Scallop made from cold meat, vegetables, blow-ups.

Royal Baking Powder is better than cream tartar.

Wall Paper

—AND—

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THE REMEDY FOR CURING

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As an Expectorant it has no Equal.

It is composed of the active principles of roots and plants, which are chemically extracted, so as to retain all their medical qualities.

MINISTERS AND PUBLIC SPEAKERS,

who are so often afflicted with throat diseases, will find a sure remedy in this balsam. Lozenges and waters sometimes give relief; but the balsam, taken a few times, will insure a permanent cure. Will all those afflicted with coughs or consumption read the following, and learn the value of

Allen's Lung Balsam.

What the Doctors Say.

Amos Woolly, M. D., of Kosciusko Co., Indiana, says, "For three years past I have used Allen's Lung Balsam extensively in my practice, and I am satisfied that there is no better medicine for lung diseases in use.

Isaac R. Doran, M. D., of Logan Co., Ohio, says, "Allen's Lung Balsam not only sells rapidly but gives perfect satisfaction in every case within my knowledge. Having confidence in it, and knowing it possesses valuable medical properties, I freely use it in my daily practice, and with unbounded success. As an expectorant, it is most certainly far ahead of any preparation I have ever yet known."

Nathaniel Harris, M. D., of Middlebury, Vermont, says, "I have no doubt it will soon become a classical remedial agent for the cure of diseases of the throat, bronchial tubes, and the lungs."

Dr. Lloyd, of Ohio, surgeon in the army during the war, from exposure, contracted consumption. He says, "I have no hesitancy in stating that it was by the use of your Lung Balsam that I am now alive and enjoying health."

Dr. Fletcher, of Missouri, says, "I recommend your balsam in preference to any other medicine for coughs; and it gives satisfaction."

DR. A. L. SCOVILL,

who has for many years been known to the public throughout the United States as the inventor of remedies for the lungs, recommends ALLEN'S LUNG BALSAM as surpassing any thing that has ever been offered to the public for the cure of lung diseases. He has used it in his own family with great success, in the case of his sister, who was supposed to be in the last stages of consumption. This lady is now well, and has been permanently cured by its use.

Physicians who have failed to cure their patients should try this medicine before they give the case up, as we know very many valuable lives have been saved by being persuaded to give it a trial.

DON'T DESPAIR because all other remedies have failed; but try this remedy, and you will not be deceived. It will cure when others fail. Directions accompany each bottle.

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firms of Underhill & Mattison, and Underhill & Markley, and late of the
firm Underhill, Bro. & Co., having supplied this city and surrounding country
and adjoining States with some of the most beautiful Monuments and Grave-
stones erected therein, thus securing for himself a reputation as a Monumen-
tal Designer and Builder, which enables us more fully to assure those who
may favor us with their patronage that satisfaction will be given to all! Call
and see us at 185 Broadway.

UNDERHILL & CONGDON.

Nov. 1st, 1873.

Spring and Summer.

Soup, roast veal, vegetables, rhubarb pie ; fruits and berries are always nice for desert.

Chicken pie, vegetables, tapioca pudding.

Beef steak, canned tomatoes, asparagus, dried peach roll.

Baked fish, vegetables, cranberry sauce, cottage pudding.

Mutton chops, codfish toast, vegetables, maple syrup pie.

Knuckle of veal stewed with rice, fried potatoes, stewed potatoes, lemon pie.

Boiled fish with egg sauce, meat hash, vegetables, queen of puddings.

Roast lamb, new potatoes, lettuce, rhubarb pie.

Fish chowder, vegetables, cold slaw, baked Indian pudding.

Lamb stew with potatoes and greens, currant dumplings.

Veal pot pie, vegetables, salad, batter pudding.

Veal cutlets, mashed potatoes, horse-radish, lemon pie.

Roast chicken, vegetables, salad, currant pie.

Roast beef, omelet of asparagus, vegetables, snow pudding.

Veal stuffed and roasted, vegetables, love pudding.

Fish stuffed and baked, vegetables, Winthrop House pudding.

Summer.

Rabbit pie, new potatoes, green salad, gooseberry pie.

Lamb chops, potatoes, string beans, sliced tomatoes, currant pie.

Fish chowder, vegetables, Virginia pudding.

Shoulder of veal stuffed, asparagus, potatoes, salad, corn starch pudding, with strawberries and cream.

Beefsteak, vegetables, blackberry batter pudding.

Chicken pie, vegetables, huckleberry pie.

Roast lamb, green peas, potatoes, lettuce, custard pie.

Corned beef, vegetables, cherry pot pie.

Mutton chops, succotash, tomatoes, potatoes, batter pudding.

Veal and sago soup, vegetables, cold meat, green corn pudding.

Roast chicken, vegetables, cocoanut pudding.

Roast beef, cauliflower, succotash, etc., tipsey pudding.

Tomato soup, cold sliced beef, vegetables, peach cobbler.

Fried chicken, vegetables, brown beaver pudding.

Do not use sour milk with Royal Baking Powder.

Beefsteak pie, succotash, baked sweet potatoes, every day pudding.

Corn and chicken pie, vegetables, huckleberry pudding.

Lamb chops, vegetables, batter pudding.

Shoulder of veal stuffed, vegetables, corn starch pudding.

Veal scallop, vegetables, tapioca pudding.

Beefsteak, vegetables, green corn pudding.

Autumn.

Roast prairie chicken, apple sauce, vegetables, suet pudding.

Shank end of leg of mutton stewed with rice, stewed tomatoes, fried potatoes, peach pie.

Cold mutton, mashed potatoes browned salad, other vegetables, peach cobbler.

Sirloin of beef roasted, vegetables, porcupine pudding.

Cold meat, corn oysters, baked stuffed tomatoes, suet pudding.

Corned beef, cabbage and other vegetables, apple pudding pie.

Mutton chops, vegetables, acid pie.

Vegetable soup, cold smoked tongue, baked potatoes, pickles, fruit for desert.

Fish chowder, vegetables, snow pudding.

Oyster pie, salad, vegetables, queen of puddings.

Boiled ham, vegetables, baked Indian pudding.

Fried fish, egg plant, baked cabbage, apple pie.

Ribs of beef roasted, vegetables, pickles, squash pie.

Oyster soup, cold meat, vegetables, love pudding.

Baked pork and beans, vegetables, boiled Indian suet pudding.

Beefsteak, vegetables, cocoanut pie.

Spare rib of pork, apple sauce, vegetables, pumpkin pie.

Boiled chops, vegetables, Wintthrop House pudding.

Young goose parboiled and then roasted, mashed potatoes, apple sauce, cold slaw, suet pudding.

Breakfasts.

Beef hash, corn bread, stewed tomatoes, toast.

Cold roast beef, fried potatoes, apple sauce and biscuit.

Fried ham and eggs, stewed apples, hominy and bread.

Mutton chops, fried potatoes, Graham gems.

Eggs are saved by using Royal Baking Powder.

Meat croquets, toast, omelette, berries.

Cold meat, rice cakes, warmed over potatoes, cold bread.

Fresh eggs boiled, fried potatoes, muffins, sauce.

Broiled ham, corn bread, sliced tomatoes, toast.

Broiled chicken, toast, omelette and jelly.

Broiled mackerel, potatoes warmed up, sliced tomatoes and Johnny cake.

Corn cake, pork chop, fried apples and Graham bread.

Sausage cakes, boiled potatoes and bread cakes.

Fried Indian mush, ham broiled, poached eggs, bread.

Minced chicken, buckwheats, boiled eggs, potatoes warmed over in milk.

Veal cutlets, muffins, fresh strawberries.

Corned cold beef, cabbage chopped fine and warmed over with vinegar and butter, French rolls.

One of the "Breakfast Dishes," under "Made Dishes," in this book, stewed potatoes, muffins and sauce of some kind.

Cold meat, French toast, baked potatoes, berries.

Fried fish, potatoes, salad and biscuit.

Minced veal, toast rice and sliced oranges.

Codfish balls, stewed potatoes, gems, lettuce or radishes.

Broiled mackerel, fried mashed tomatoes, Johnny cake, lettuce or radishes.

Lamb chops, muffins and tomatoes.

Beefsteak, tomatoes, Graham bread, apple sauce.

Scrambled codfish, baked potatoes, bread and berries.

Boiled eggs, warmed over potatoes, toast, lettuce or radishes.

Fried liver, potatoes, biscuit or muffins.

Codfish and potatoes warmed together, Graham gems, sliced tomatoes.

Poached eggs, baked potatoes, bread and berries.

Pork chops, fried apples, baked potatoes, Graham bread.

Royal Baking Powder is the best in use.

SUNDRIES.

Liniment.

This has often given relief in rheumatism, pain in the side, stiff neck and other cases of severe pain when other applications have failed. To Volatile Liniment (made by mixing four spoonfuls of sweet oil with two of spirits of ammonia) add one of spirits of camphor and one of laudanum. It will be more efficacious if the parts affected can be thoroughly heated after it has been well rubbed in.—[Miss Martha Hough.

Palatable Castor Oil.

If the nauseous stuff must be given, the bad taste may be removed by boiling it with twice the quantity of milk, sweetened a little with sugar, to be taken when cool enough.—[Mrs. Will Stockbridge.

Furniture Polish (excellent.)

One-half pint boiled linseed oil, one gill vinegar, one ounce butter of antimony, put the three liquids in a bottle and shake. Saturate a piece of flannel cloth or cotton batting and apply a thin coating over the part to be cleansed and then rub off again. Dry thoroughly with a dry soft rag.—[Mrs. C. L. Smith.

To Cleanse Silk or Woolen Goods.

One pint of alcohol, one of Orleans molasses, one of soft soap. Put the ingredients in a bottle or jug, let it stand twenty-four hours, shaking well before using; have your goods ripped and well shaken, then lay it on a smooth surface, take a sponge, dip it in the liquor, rub it thoroughly on both sides. Have two pails of hot rain-water, take each piece as soon as it is well rubbed, hold it by the corners and rinse it up and down first in one pail and then in the other, hang it over a smooth stick to drain, then proceed in the same way until each piece is cleansed. Iron when half dry. Turn down the corner of each piece so that you can tell which is the right side when it is wet.—[Mrs. S. J. McKenzie.

To Clean Black Silk.

Take two old black kid gloves, put them in a quart of water and boil to a pint, sponge the dress thoroughly and iron on the wrong side.

None is as good as the Royal Baking Powder.

To Restore Lustre to Black Silk.

Pare and slice two raw potatoes of ordinary size into half a pint of water and let them stand all night. In the morning sponge the silk with the water not wetting too much, and iron on the wrong side.—[Mrs. Will Stockbridge.

To Clean Kid Gloves.

Have a piece of common brown soap, a little milk (sweet), and a piece of flannel. Draw the glove on the hand, just moisten the flannel in the milk, rub it on the soap, and then apply briskly to the glove, rubbing afterward with a dry flannel. Take a portion of the glove at a time. Is best for any shade of lemon. Have made such look as good as new.—[“Mignon.”

Wash for the Skin.

This will remove tan, freckles or moth patches without injury to the skin. Take quarter of an ounce of pulverized borax, the same of pulverized saleratus, two ounces of muriate of ammonia. Put the ingredients into a tin pan and pour on four quarts of boiling soft water, stir until melted. When used apply with a sponge. It makes a nice wash in summer by putting a half teacup of it in the water in which you wash.—[Mrs. W. S. Buck.

For Restoring the Hair.

One ounce glycerine, one ounce sage, one ounce flower nut gall, one ounce lobelia, half ounce ginger, one teaspoon salt, two ounces bay rum. Strain, then bottle and perfume as you please.—[Mrs. Jane Moyer.

“Paint Whitewash.”

Slack one bushel of stone lime and mix with it forty gallons of water, then add slowly, stirring well, twenty pounds of Spanish whiting, seventeen pounds of rock salt and twelve pounds of raw sugar; mix thoroughly. Is a good wash for fences, barns, &c. Does not wash or rub off easily.—[Mrs. James Hamilton.

Bluing for Clothes.

One ounce of Prussian or China Blue, the latter when you can get it. Put it into a bottle with one quart of clear rain water and add one-quarter ounce of oxalic acid (pulverized). One teaspoonful is sufficient for a large wash. It does not settle as some bluing does.—[Mrs. D. B. Strobe, Mrs. B. H. Kimball and Mrs. Addie Howard.

Make a pudding with Royal Baking Powder.

To Make Hard Soap.

Pour four gallons of boiling water on six pounds of sal soda, and three pounds of unslacked lime. Stir the mixture well and let it settle perfectly clear. It is better to let it stand all night, as it takes some time for the sediment to settle. When clear, strain the water, put six pounds of grease with it and boil for two hours, stirring most of the time. If it does not seem thin enough, put another gallon of water on the grounds, stir and drain off and add as is wanted to the boiling mixture. Its thickness can be tried by occasionally putting a little on a plate to cool. Stir in a little handful of salt just before taking off the fire. Have a tub ready soaked to prevent the soap from sticking; pour it in and let it stand until solid, when you will have from the above ingredients about forty pounds of nice white soap.—[Mrs. Jesse Williams.]

Mixture for taking Grease out of Carpets or anything else.

Aqua Ammonia 2 oz., soft water 1 quart, saltpetre 1 teaspoonful, shaving soap 1 oz. finely scraped. Mix well, shake and let it stand a few hours or days before using, to dissolve the soap. When used pour on enough to cover any grease or oil that has been spilled, sponging and rubbing well and applying again if necessary; then wash off with clear cold water. An old carpet that was covered with grease spots, was perfectly cleaned by this. Use a clean new scrubbing brush to apply the mixture on carpets, a sponge for thinner fabrics. This is "handy to have in the house," as it is good for so many things. Is death to bedbugs if put in the cracks and crevices which they inhabit; will even remove paint from a board if oil was used in the paint; will not injure the finest fabrics; is an excellent shampoo for the head.—[Mrs. Will Stockbridge.]

For Making Ink.

Ten grains of bi-chromate potash, one-half ounce ext. logwood. Dissolve in one quart of rain water. Leave the bottle uncorked for eight or ten days.

Lime Water for Eggs.

Two gallons of water, one pint of salt, one pint of unslacked lime. Do not put in the eggs till the day after the lime water is prepared.—[Mrs. John Hough.]

Graham gems are better with a little Royal Baking Powder.

To Make Soft Soap.

Slice up four pounds of white bar soap into four gallons of soft water and add one pound of sal soda. Mix and dissolve it thoroughly over the fire and set aside for use. One-fourth pound of borax improves it.—[Mrs. Nettie Lord, Mrs. Smith.

To Improve Starch.

Take two ounces of fine gum arabic powder, pour on it a pint or more of boiling soft water, cover and let it stand all night, then pour off carefully, cork it and keep for use. One tablespoonful in a pint of starch.—[Mas. S. B.

Salve for Burns or Sores.

One cup of linseed oil, a piece of yellow beeswax the size of a small egg; let them melt together and come to a boil, then pour off in a jar and it is ready for use. Nothing can be better or more easily made.—[Mrs. Will Stockbridge.

To Clarify Molasses.

Common molasses can be clarified and made palatable by heating it over the fire and pouring in sweet milk in the proportion of one pint to a gallon of molasses. When it boils up once the milk collects all the impurities in a thick scum on the top, which must be carefully removed, and the molasses is then fit for use.

Corned Beef.

One hundred pounds of beef, five pounds of salt, two of sugar, two ounces of saltpetre, two and one-half gallons of soft water.—[Mrs. Jesse Williams, Mrs. John Hough, Mrs. Will Stockbridge, Mrs. N. B. Young.

Corned Beef or Ham.

To one hundred pounds of beef, five pounds of salt, five pounds sugar, two oz. saltpetre; boil the ingredients together till perfectly dissolved, and pour it over the meat when cold. Put in sufficient water to cover the meat well.—[Mrs. Sol. D. Bash.

Sausage Meat.

Twelve pounds of pork, four ounces of salt, two ounces of pepper and sage to taste.—[Mrs. John Hough.

Time is saved by using Royal Baking Powder.

Sausage Meat.

Two pounds of lean meat, one of fat pork, chop fine and mix well with it two teaspoons of black pepper, one of cloves, seven of powdered sage and five of salt.—[Mrs. James Cairns.

Corned Beef.

To eight gallons of water, add two pounds of brown sugar, one quart of molasses, four ounces of saltpetre and fine salt until it will float an egg. This is enough for two common quantities of beef.—Has been repeatedly tried and found very fine.—[Mrs. Jesse Williams.

To Sweeten Pie Plates.

Place them in a boiler or large kettle of water, throw in a few hot ashes or cinders and boil for an hour. It will remove the unpleasant taste they acquire after much baking in them.

A Preparation to Soak Clothes, for Washing, in.

Heat one pint of soft soap and put in a spoonful of kerosene oil, put the clothes in the tub in the evening, put as much water as is needed to cover them in the boiler, make it hot, put half of the soap into it, stir it up and pour over the clothes, let them stand till morning, then have your boiler of water ready, put the remainder of the soap in it, wring the clothes out and dry, rubbing any very dirty places a little, put them into the boiling water, just let them boil up once, then take them out and rinse in two waters. Have tried this and know it to be excellent.

Earth for House Plants.

Equal parts of soil from the sides of a barnyard, well rotted manure, leaf mold from the woods or earth from the inside of an old tree or stump; add a quantity of sand.

To Clean Hair Brushes.

Dissolve a lump of soda in cold water and wash the brush with it; do not set it near the fire nor in the sun to dry, but after shaking it well set it up on the point of the handle in a shady place.

Wash for Cleansing Gentlemen's Clothes.

Alcohol four ounces, ammonia three ounces, rain water two ounces, pearlash two ounces, and three teaspoons of castile soap.—[Mrs. C. B. Brokaw.

Royal Baking Powder is better than cream tartar and soda.

P. S. UNDERHILL.

ELLIOT SMITH.

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(Successors to Underhill, Bro. & Co.)

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GENERAL DEALERS IN

DRY GOODS, CARPETS, And House Furnishing Goods,

Invite your particular attention to their very large assortment of new and seasonable

Dress Goods, Shawls, Water-Proofs,
Blankets, Cassimeres, &c.,

Also an immense stock of

Hoop Skirts, Corsets, Hamburg Edgings, Guipure Laces,
Hosiery, Gloves, Braids, Haadkerchiefs, &c.

In our

CARPET DEPARTMENT

Will be found everything new and desirable in

Tapestry and Body Brussels, Hartford and Lowell Wool Carpets, Oil Cloths, Rugs, Mats and Matting.

Buying our goods in large quantities for

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Enables us to offer our customers superior advantages in low prices, besides our Carpet Department being situated over our Dry Goods Store, it does not cost us a penny of rent, so if we sell at 5c a yard profit, it is so much clear gain.

Great New York City Store,

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DURYEAS' Satin Gloss Starch,

In Six Pound Slide Cover Boxes and in One Pound Papers.

Try it. Gives a Beautiful White and Glossy Finish, besides renders Fabrics Durable. No other Starch so easily used, or so economical.

USE IT AT ONCE AND YOU WILL USE NO OTHER.

The following awards of Prize Medals attest it is the best in the world, the
"PERFECTION OF QUALITY."

Great Paris Exposition, 1867; Great International Exposition, London, 1862; Great International Exposition, Hamburg, 1863; Great International Exposition, Cologne, 1865; Exposition Maritime, de Havre, 1863.

Also at American Institute, Maryland Institute, Agricultural and States' Fairs.

When Starch is pure it is free from Sourness, and is purely White. Inferior Starch has a Golden or Yellow Tinge, the color of flour, indicating the presence of gluten (not desirable in one's linen.) It is absurd for the Laundress to cleanse and bleach, and then Discolor linen with Impure, Golden, or Yellow Starch.

Duryeas' Improved Corn Starch.

Made with great care from the Choicest White Corn. For Sale by Grocers generally.

None Genuine without "DURYEAS'" on every Package,

CERTIFICATE.—Duryeas' Improved Corn Starch. As an article of food under the different modes of preparation specified, it affords many delicate, nourishing, attractive, and palatable dishes. It is especially adapted to the use of invalids; its solubility indicating that it will be easily assimilated by deranged organs, which would reject other forms of vegetable diet, and it may be substituted for sago, arrow root, and other such like bodies, with advantage.

16 Boylston Street, Boston.

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Full Directions for its use, in Pamphlet, will be mailed Free of Charge, by addressing the Company, as above, or

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STANDARD Household Remedies

DR. D. JAYNE'S FAMILY MEDICINES

Are prepared with great care, expressly for Family Use, and are so admirably calculated to preserve health and remove disease, that no family should be without them. They consist of

Jayne's Expectorant,

For Colds, Coughs, Asthma, Consumption and all Pulmonary and Bronchial Affections. It promotes expectoration and allays inflammation.

Jayne's Tonic Vermifuge,

For Worms, Dyspepsia, Piles, General Debility, &c. An excellent Tonic for children, and a beneficial remedy in many of the ailments of the young.

Jayne's Carminative Balsam,

For Bowel and Summer Complaints, Colic, Cramps, Cholera, &c. A certain cure for Diarrhea, Cholera Morbus and Inflammation of the Bowels.

Jayne's Alterative,

Of established efficiency in Purifying the Blood and for curing Scrofula, Goitre, Dropsy, Salt Rheum, Epilepsy, Cancers and Diseases of the Skin and Bones.

Jayne's Ague Mixture.

For the cure of Fever and Ague, Intermittent and Remittent Fevers, &c. These distressing complaints are very generally eradicated by this remedy, when taken strictly as directed.

Jayne's Liniment or Counter Irritant,

For Sprains, Bruises, Soreness in the Bones or Muscles, Rheumatism, and useful in all cases where an external application is required.

Jayne's Sanative Pills,

A valuable Purgative and a certain cure for all Bilious Affections, Liver Complaints, Costiveness, Dyspepsia and Sick Headache.

Jayne's Hair Tonic,

For the Preservation, Beauty, Growth and Restoration of the Hair. A pleasant dressing for the hair and a useful toilet article.

Jayne's Specific for the Tape Worm.

A certain, safe and prompt remedy.

In settlements and localities where the attendance of a physician cannot be readily obtained, families will find these remedies of great service. The directions which accompany them are in plain, unprofessional language, easily understood by all; and, in addition, Jayne's Medical Almanac and Guide to Health, to be had gratis of all agents, contains, besides a reliable Calendar, a Catalogue of all Diseases, the Symptoms by which they may be known, together with advice as to the proper remedies to be used.

All of Dr. D. Jayne & Son's Family Medicines are sold by Dealers and Druggists everywhere.

Cheap and Nice Vinegar.

Save the parings and cores of apples, put them in a jar with warm rain water enough to little more than cover them, set in a warm place for several days, then strain and add one pint of molasses to a gallon of the water, put in a jar, tie a thin cloth over it, keep in a warm place, and in from one to two weeks you will have good vinegar.—[Mrs. Ann Kimball.

To Take out Ink.

Dip the spots in pure melted tallow, wash out the tallow and the ink will come out.

Directions for Dyeing Cotton.

Blue—One ounce Prussian blue, half ounce oxolic acid to one and a half pounds of rags. Dissolve the acid in rainwater first, then the Prussian blue in the acid water, have the water warm but not let it boil; rinse in cold water and dry in the shade.

Yellow—To five pounds of rags, twelve ounces of sugar of lead, dissolve in a tub of cold water, six ounces of bichromate of potash, dip the cotton first in the sugar of lead, wring out, then dip into the potash water, then in the lead, and so on till you have a bright color; dry and wash in suds.

Green—First dip in the yellow, then in the blue until you have the desired color.

Orange—Dip the yellow into boiling hot lime water, put a lump of lime as big as your fist into a pail of water, let it settle, dip off the top and dip your cloth in it and rinse in cold water.

Pink—One pound of madder, one ounce of alum, steep the madder, dip the cloth in the alum water and boil in the madder; wash in soap suds.

Brown—Gum catchu, one pound; blue vitriol, nine ounces; bichromate of potash, three ounces; this will color five pounds of goods; boil the gum and vitriol together two hours, then add the bichromate of potash.

For Woolen Goods.

Black—For two pounds of yarn, one pound of logwood chips or two and a half ounces of extract of logwood, one ounce of bichromate of potash; let it lay in the potash water and simmer one hour, take it out, let it drain, then rinse, put it in logwood dye and simmer one hour, rinse and dry, then wash in soap suds.

Do not use sour milk with Royal Baking Powder.

Cochineal—In a kettle of soft water put one ounce of powdered cochineal, let it boil a few minutes, then pour in one ounce of solution of tin, two ounces of cream tartar, stir well and let it boil a short time, then dip in one pound of the goods while boiling, let it lay two hours, airing it often.—[Mrs. M. Hamilton.

To Take Out Fruit Stains.

Dip the garment in milk, dry it and then wash it.—[Mrs. Ninde.

Iron Mould and Ink Spots.

Wet the spots with milk and then cover with common salt, washing the garment afterward.

Cement.

When an iron vessel, stove or stovepipe is cracked, the opening may be stopped with a cement made of ashes, salt and water.

To Make Bad Butter Good.

Put it into a large dish with a very little baking soda, pour plenty of soft water over it and let stand several hours, then work thoroughly so as to wash out the milk, then break into small pieces, put them into another bowl, pour on cold water, work it a short time, and then salt it a little and put away for use.—[Mrs. B. H.

To Purify Rancid Lard.

Take an ounce or two of chloride of soda and put into a gallon of soft water; when it is nearly boiling hot put your lard in and let it boil from one to two hours, according to the quantity you have, then take it off and set aside to cool; when cold take the lard off the water, give it a boil by itself in the usual way, let it cool again and your lard will be sweet.—[Mrs. S. B.

To prevent shoes from creaking rub a little olive oil on the sole, especially about the waist and ball of the shoe. In boots intended for out of door wear, avoid letting the oil get into the seams as it might dissolve the wax on the thread and cause leakage.

Chlorine water will take out ink spots.

To Relieve Asthma.

Soak blotting or brown paper in strong saltpetre water. Dry and burn at night in your bedroom, or any time when suffering from the disease. Keep the room closed so that the patient can inhale the smoke from it.—[Aunt Ann.

Eggs are saved by using Royal Baking Powder.

Antidotes to Poison.

For any poison, swallow instantly a glass of cold water with a heaping teaspoonful of common salt and one of ground mustard stirred in. Is a speedy emetic. When it has acted, swallow the whites of two raw eggs; if you have taken corrosive sublimate, take half a dozen raw eggs besides the emetic; if laudanum, a cup of very strong coffee; if arsenic, first the emetic and then half a cup of sweet oil or melted lard.

To Color Black.

To one pound of cloth one ounce extract of logwood, half ounce blue vitriol, let it scald in the vitriol water twenty minutes, take it from the vitriol, rinse it, saving the water, let it scald in the logwood water half an hour, then take it out and air well, then add the vitriol water to the logwood and let the cloth scald fifteen minutes longer. It will not rub off.

A very pretty stripe for a carpet is made by taking two contrasting or some bright color and white (we have crimson and white) cutting the rags in pieces five inches long and sewing the colors alternately, get the weaver to be a little careful in weaving it and make into clouds or steeples—we like clouds the best. It is very pretty when just woven in as it comes. I have one strip that I tied the skeins of white rags with new unbleached factory for two or three inches, with intervals of six or seven inches, then dyed it dark blue. It is very pretty and not much work.

To Dye Blue—For eight pounds of rags, make a strong solution of one pound of alum, dip the rags in first, then a few at a time in a small quantity of water containing Prussian blue, then add a little more of the blue to this water and to this water dip a few more rags and so on. Required about eight ounces of Prussian blue. It is much better than using oxalic acid so set the color. It is cheaper, more durable and of a brighter color, and the acid will injure the goods.

To Dye Yellow—For eight pounds of rags take five ounces of bi-chromate of potash and seven ounces of sugar of lead. Dissolve the bi-chromate over night in warm water, warm the dye, dip first in the sugar of lead solution, four gallons of water for each.

Royal Baking Powder is the best in use.

Dyeing Green—Dye the rags first blue, then yellow: or, for a different shade, reverse.

A Dark Tan Color—To five pounds of cloth, one pound of japonica, eight ounces bichromate of potash, two tablespoonfuls of alum. Dissolve the japonica and alum in soft water enough to cover the goods. Wash the goods in suds and put them in the dye; let them stand two hours at scalding heat, then set them aside until the next morning with the goods in the dye. Dissolve the bichromate of potash in soft water to cover the goods, put them in and let them remain an hour at scalding heat, air them and wash in soft water suds and dry.

Cochineal—To one pound of yarn stir briskly into water enough to cover it, one ounce of cream of tartar. When the heat has increased a little add two ounces of powdered cochineal, stir well, add two ounces solution of tin; when the liquid boils put in the goods and move it around briskly for twenty minutes, rinse well in cold water.—*Inter-Occan.*

The following recipes were given the compiler by an experienced druggist:

Liniment for Burns and Scalds.

Oil of sweet almonds one ounce, lime water two ounces; mix and apply with camel hair pencil, then cover with cotton batting. It is excellent.

Old Remedy for Whooping Cough.

Salts tartar, pulverized cochineal, each twenty grains; sugar, sixteen grains; water, four ounces. Mix. Dose for an infant, one-half teaspoonful; for a child one to three years old, one teaspoonful.

Liniment for Rheumatism, Sprains, Gout, &c.

Oil origanum, oil cedar, oil hemlock, chloroform, laudanum tincture capsicum, each one ounce; alcohol, eight ounces.

None is as good as the Royal Baking Powder.

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Diarrhea and Cholera Mixture.

Tincture rhubarb, capsicum, peppermint, laudanum, each one ounce; French brandy, half pint. Dose, one teaspoonful.

Lotion for Children.

Muriate ammonia half ounce, water four ounces, muriate acid one drachm, alcohol one and a half ounces. Mix and apply morning and evening.

Eye Wash.

Sulphate of zinc five grains, sugar of lead thirty grains, rosewater three ounces. Mix and apply frequently with soft linen cloth.

For Toothache.

Chloroform one and a half ounce, fluid extract of aconite one drachm, alcohol one ounce, morphine eight grains. Mix and moisten with the solution cotton enough to fill the cavity.

For a Hectic Cough.

Take the yolks of three eggs, with it three spoonfuls of honey and one of tar; beat well together, add one gill of wine. Take a teaspoon three times a day before eating.—[Mrs. James Cairns.

For Sore Lungs.

Drop three drops of tar on a lump of sugar, and take three times a day before eating.—[Mrs. Ann Kimball.

An "Expectorant."

Take two tablespoonfuls of unground flaxseed, boil it in a pint of water down to a cup full, sweeten with honey or loaf sugar and add as much ipecac as would cover a three cent piece. Take a tablespoonful every half hour until the cold is loosened.—[Aunt Ann.

Cure for Colds and Croup.

Elecampane root steeped and boiled down with honey is an excellent remedy for colds and croup.

To Cleanse Foul Casks.

Fill them with meal or bran, and water, and let them stand till fermentation takes place. It will entirely cleanse them without expense, as you can use the mixture for swine.

Make a pudding with Royal Baking Powder.

To Cleanse Bed Ticks.

Apply Poland starch by rubbing it on thick with a wet cloth. Place it in the sun. When dry rub it in with the hands. Repeat if necessary.

Cure for Sore Throat.

Inhale through a tunnel the steam of hot vinegar in which sago leaves have been steeped.

Croup.

Give an emetic as soon as possible, immerse the feet in warm water, put a poultice of yellow snuff mixed with goose oil upon the stomach. Sweet oil will answer. Apply a number of thicknesses of flannel wet in hot water, over the windpipe, as hot as it can be borne. Change as often as it cools. Place onion poultices upon the feet when taken out of the water.

HINTS THAT HAVE BEEN GIVEN BY EXPERIENCED HOUSEKEEPERS.

Rub rough flat-irons with fine salt and it will make them smooth, or tie yellow beeswax in a cloth, and when the iron is nearly hot enough to use, rub it quickly with the wax and then with a coarse cloth, and somebody else says, who has tried it and "knows that whereof she affirms," that sand-paper is superior to salt or beeswax. Take your choice.

A small piece of sponge is nice to grease pans or plates for baking with.

When eggs are frozen put them in boiling water instead of cold, and the yolks will not be hard.

Graham gems are better with a little Royal Baking Powder.

Try the freshness of eggs by putting them in a pan of cold water. Those that sink the soonest are the freshest. Always drop hard boiled eggs in cold water so that the yolks will not turn black.

Stir a hot custard with a twig from a peach tree that has a few leaves on it, and it will flavor it nicely.

Save peach kernels from fresh peaches and dry them. Are nice to mix a few of them with sweet almonds for cake.

Rub your griddle with fine salt before you grease it and your cakes will not stick.

A lump of hard soap is good to stop rat holes up with.

Oat straw is best for filling beds.

Besides tea leaves and soap and water for dirt spots, common salt sprinkled on before sweeping will make an old carpet look bright and fresh.

A spoonful of vinegar put in the water in which meats or fowls are boiled makes them tender.

Immerse fresh meat in buttermilk, wash it off good when used. You can keep it several days, not changing the milk unless very sour. Sour milk will answer the purpose.

A tablespoonful of corn starch is a substitute for one egg.

A little carbonate of soda put in the water in which meat or fowls are boiled will make them tender.

Strew ground coffee on a shovel of coals and it will clear the house of offensive odors.

If a sponge becomes dry and hard, soaking in milk will make it all right again. Buttermilk is still better.

Aqua ammonia will drive away warts.

To keep lemons, put them in cold water, changed every week ; this will also add to the juice.

To wash fruit stain from the hands rub with sorrel, rhubarb stocks, lemon juice, apple or tomato skins, or cream tartar water.

Odors from boiling ham, cabbage, &c., may be prevented by throwing a few pieces of charcoal into the pot.

Charcoal powder put into the water in which cut flowers are placed, will preserve them much longer. Placing them in wet sand will also preserve them a long time.

Time is saved by using Royal Baking Powder.

To destroy grass in gravel walks, scatter coarse salt along the edges and wherever the grass is springing.

To kill flies, dissolve two drachms of quassia in half a pint of boiling water ; sweeten and pour on plates.

Green hickory bark will scatter ants.

Never cook tomatoes, or any thing acid, in iron.

Do not let coffee or tea stand in tin.

THE END.

Royal Baking Powder is better than cream tartar and soda.

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